

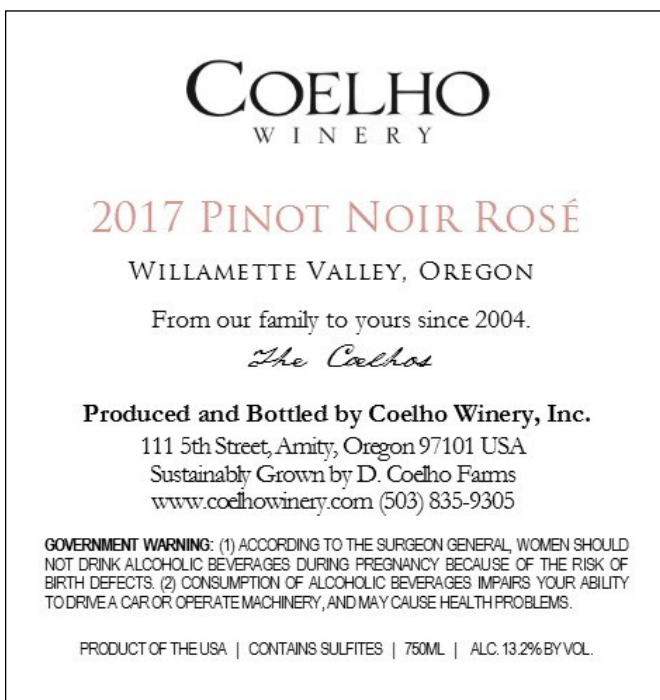
COELHO

WINERY

2017 PINOT NOIR ROSÉ "BUNNY CUVÉE"

WILLAMETTE VALLEY

A blend of our three estate vineyards, Delfina (McMinnville), Zeitoun (Eola-Amity Hills) and Coelho (Van Duzer), this rosé is a bright, vibrant ballet slipper pink. Heady aromas of fresh strawberry, rose, and white peach jump out of the glass. The palate echoes the aromatics, as flavors of white peach and nectarine are balanced by a citrusy backbone of stone fruit and orange zest that come together to reveal a beautifully structured wine. The long, crisp finish shows a hint of tannin that makes this wine ideal for sharing on the patio.



Varietals: Pinot Noir; Dijon 777, 115, 114, Pomard, and Wädenswil clones

Vineyards: Coelho, Delfina, Zeitoun

Brix at Harvest: 21.5 - 22°

Harvest Date: September 22 - October 17, 2017

Vinification Techniques: *Saignée* style, cold stabilization for 30 days at 32F, cold fermentation temperature (60-65F) in 50% stainless steel tanks and 50% neutral oak, aged *sur lie* for 4 months, 40% malolactic fermentation.

Cooperage: 50% neutral oak, 50% stainless

Bottling Date: January 24, 2018

Production: 240 cases

Chemistry:

Alcohol by Volume: 13.2%

pH Value: 3.14

Titratable Acidity: 7.7 g/L

Malic Acid: 2.13 g/L

Residual Sugar: 3.4 g/L