

COELHO

WINERY

FROM THE HEART OF
OREGON'S WILLAMETTE VALLEY

TERROIR-DRIVEN

SINGLE-VINEYARD

ESTATE-GROWN

PORTUGUESE FLAIR

COELHO WINERY

COMPANY PROFILE

Founded in 2004, we focus on terroir-driven, estate-grown, single-vineyard Pinot Noir from three sub-AVAs of the Willamette Valley. To honor our Portuguese heritage (Coelho “KOO-AY-lo” means rabbit in Portuguese), we also make Port-style dessert wines and a Douro-style red blend.

History. Dave and Deolinda Coelho, farmers in California’s San Joaquin Valley, fell in love with the Willamette Valley while visiting. In 1991, they moved their young family here, founding one of the older wineries in the area in 2004. Our tasting room (a reclaimed 1930s-era hardware store) and winery form an anchor in downtown Amity, gateway to the Eola-Amity Hills AVA.



Single-Vineyard, Estate-Grown. We farm our own grapes on about 50 acres of vineyards in the northern Willamette Valley within a 5-mile radius of the winery. The vineyards are situated in the McMinnville, Eola-Amity Hills, and the brand new (to be approved in 2018) Van Duzer Corridor sub-AVAs. We farm Pinot Noir, with small amounts of Pinot Gris and Chardonnay.

Terroir-Driven. After years of understanding our three vineyards, we use site-specific canopy management, pruning, and crop thinning techniques that best enhance the natural differences in the resulting wines. Because of soil differences, the wines from our three vineyards are fundamentally different and we respect that, bottling each to express the terroir of its vineyard.



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Cooperage. We use 100% French oak barrels from select cooperages and select forests for their reliability, consistency, and long-term results.

Food Friendly. In the spirit of the Portuguese table, our wines are made to complement and not overpower food. Our wines have great balance, mouthfeel, and structure.

Production. We have the capacity to produce 15,000 cases of our own wine and 15,000 cases of custom crush wine.



COELHO WINERY

VINEYARD PROFILES

We farm three vineyards in three sub-AVAs of the Willamette Valley: Coelho Estate Vineyard in the soon-to-be-approved Van Duzer Corridor AVA, Delfina Vineyard in the McMinnville AVA, and Zeitoun Vineyard in the Eola-Amity Hills AVA.

DELFINA VINEYARD

Delfina is our “sexy” vineyard with blue fruit and precise acidity.

McMinnville AVA

15 acres of Pinot Noir, 30% 777, 35% 667, 35% 115

Elevation 230-350 feet

Volcanic soil: 2/3 Carlton silt loam and 1/3 Witzel-Dixonville complex on the steeper hillsides

COELHO VINEYARD

Coelho is our “humble” vineyard with red fruit, spice, and great acidity so typical of Oregon.

Willamette Valley AVA (soon to be Van Duzer Corridor AVA)

28.5 acres. 26 planted to Pinot Noir (777 and Pommard clones), 1.5 acres of Chardonnay, and 1 acre of Pinot Gris

Sedimentary soil: Woodburn

ZEITOUN VINEYARD

Zeitoun is our “mysterious” vineyard with black brambly fruit of unknown clones.

Eola-Amity Hills AVA

7 acres, planted to an unknown field blend of Pinot Noir clones
Silty clay loam soil: Cottrell and Saum-Parrett complex

