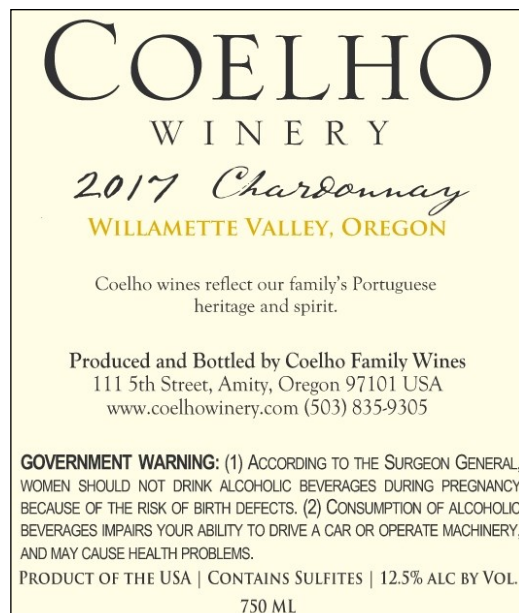
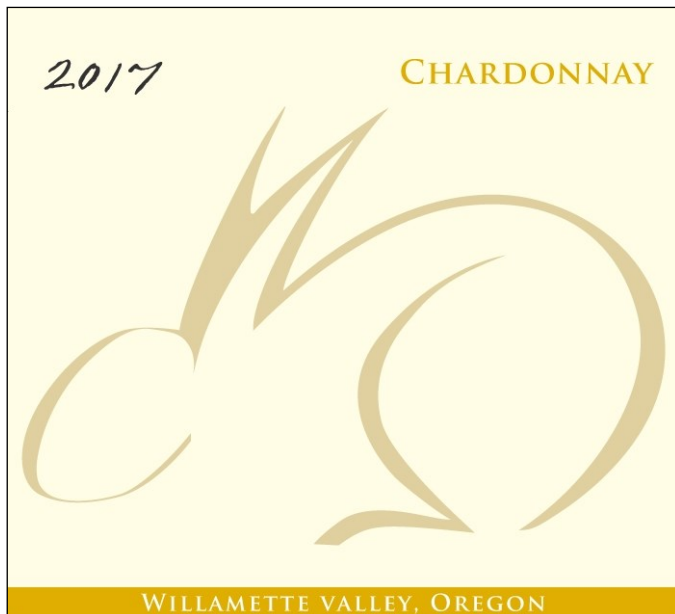


COELHO

WINERY

2017 WILLAMETTE VALLEY CHARDONNAY

Green gold so typical of Chardonnay, this wine leads on the nose with classic Chardonnay aromas of green melon, yellow apple, poached pear, honey, and a touch of cream. The palate is fresh and well-balanced with more apple and pear driven by food-friendly lemon acidity that persists into the long finish with a touch of caramel. A great value for a food-friendly Willamette Valley Chardonnay.



Varietal: Chardonnay, Dijon 76 clone

Vineyards: Coelho

Brix at Harvest: 20°

Harvest Date: October 1, 2017

Vinification Techniques: Hand-picked and whole-cluster pressed following a classic White Burgundy press program. Following alcoholic fermentation, racked to lightly-toasted French oak barrels where malolactic fermentation proceeded naturally. Aged sur lie for 10 months with no stirring, then minimally fined and filtered before bottling.

Cooperage: French oak for 10 months, 5% new, 10% once-filled, and 85% neutral

Bottling Date: September 5, 2018

Production: 419 cases

Chemistry:

Alcohol by Volume: 12.5%

pH Value: 3.32

Titrateable Acidity: 7 g/L

Malic Acid: 0.3 g/L

Residual Sugar: 1 g/L