

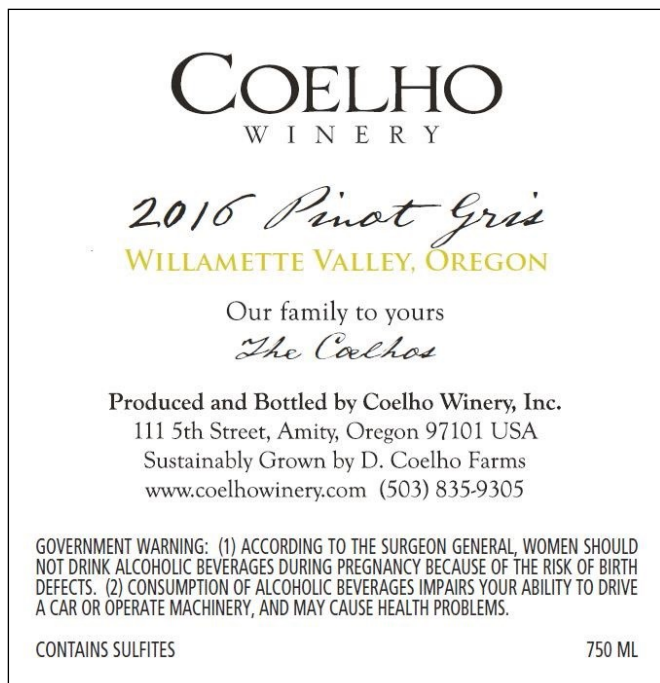
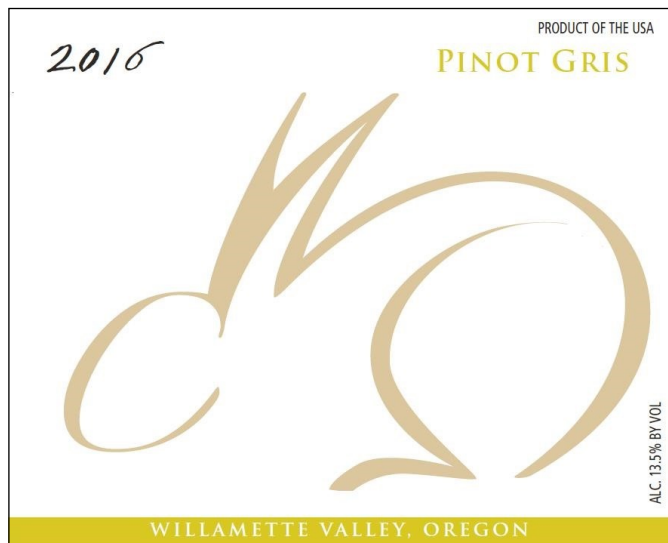
# COELHO

WINERY

## 2016 PINOT GRIS "BUNNY CUVÉE"

WILLAMETTE VALLEY

Vinified in 20% wood barrels and 80% stainless steel barrels, this unique Pinot Gris has a nose of fresh pear and white flowers. Taut acid drives this wine through the ripe and tropical palate underlaid with bright yellow and green citrus. Our Pinot Gris is a fresh and flavorful alternative to Chardonnay.



**Varietals:** Pinot Gris

**Vineyards:** Coelho, Fanning, Scharf

**Brix at Harvest:** 21.5 - 22.5°

**Harvest Date:** September 13, 2016

**Vinification Techniques:** Hand-picked and whole cluster-pressed using a Champagne style press program. The juice was fermented cold (60-65 F) in wood and stainless steel, completed 60% partial malolactic degradation, and aged *sur lie* for four months.

**Cooperage:** 20% neutral French oak and 80% stainless steel for four months

**Bottling Date:** February 14, 2017

**Production:** 186 cases

**Chemistry:**

**Alcohol by Volume:** 11.86%

**pH Value:** 3.10

**Titrateable Acidity:** 7.4 g/L

**Malic Acid:** 0.96 g/L

**Residual Sugar:** 5.0 g/L