

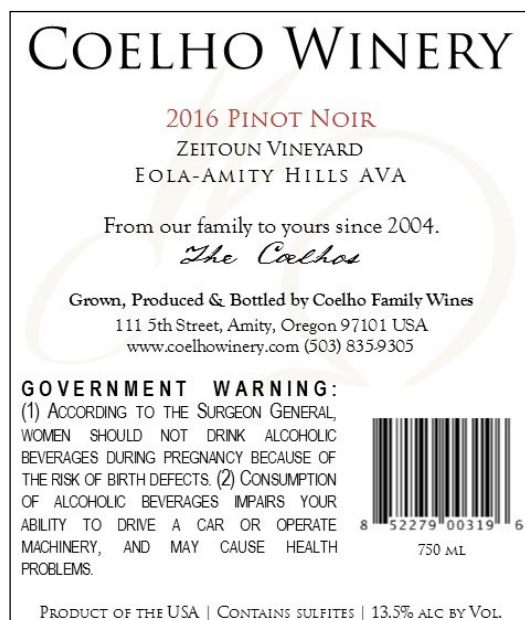
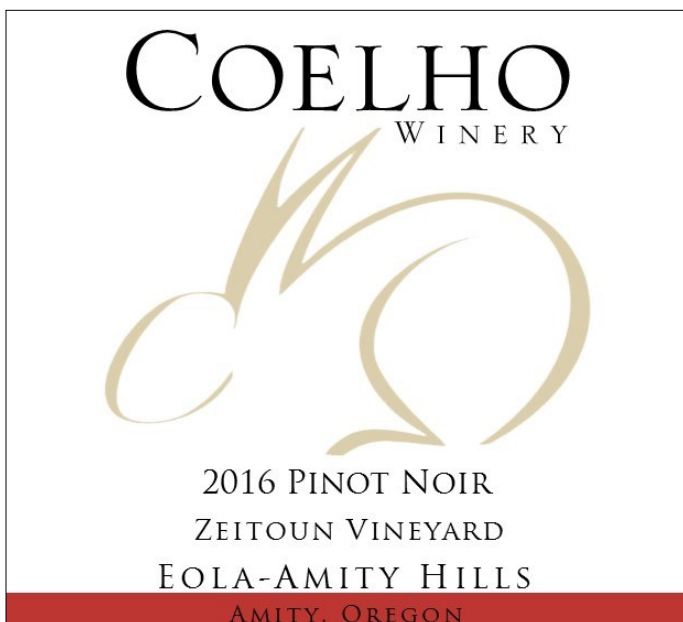
# COELHO

WINERY

2016 PINOT NOIR  
ZEITOUN VINEYARD

EOLA-AMITY HILLS

This classic Pinot Noir is dark garnet in color with a dark berry, brambly nose that is clearly Eola-Amity Hills. On the palate, black raspberry, black currant, purple plum, and other fresh dark fruits abound. This Zeitoun has enough acid to be food friendly and its medium-grained tannins offer pleasant and refreshing structure while giving it the ability to age for a decade.



**Varietals:** Pinot Noir; unknown clones

**Vineyards:** Zeitoun

**Brix at Harvest:** 23°

**Harvest Date:** September 20, 2016

**Vinification Techniques:** 100% destemmed whole berry fermentation after maceration for 3-5 days, punch down twice daily during fermentation, 100% malolactic degradation.

**Cooperage:** 50% new French oak, 50% neutral for 14 months

**Bottling Date:** January 23, 2018

**Production:** 95 cases

**Chemistry:**

**Alcohol by Volume:** 13.5%

**pH Value:** 3.7

**Titratable Acidity:** 5.5 g/L

**Malic Acid:** <0.1 g/L

**Residual Sugar:** 0.4 g/L