

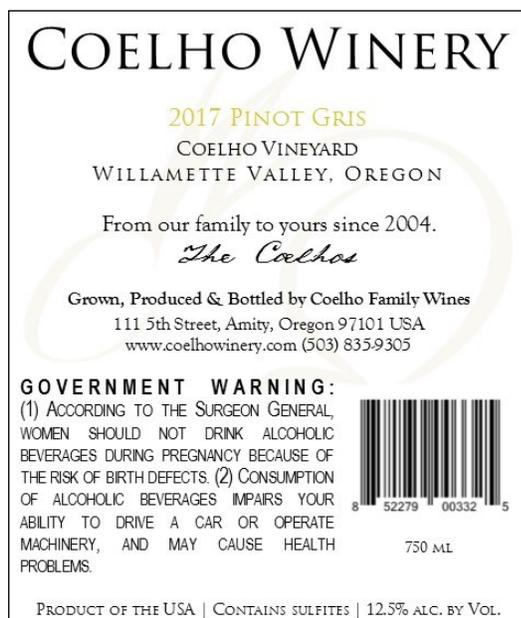
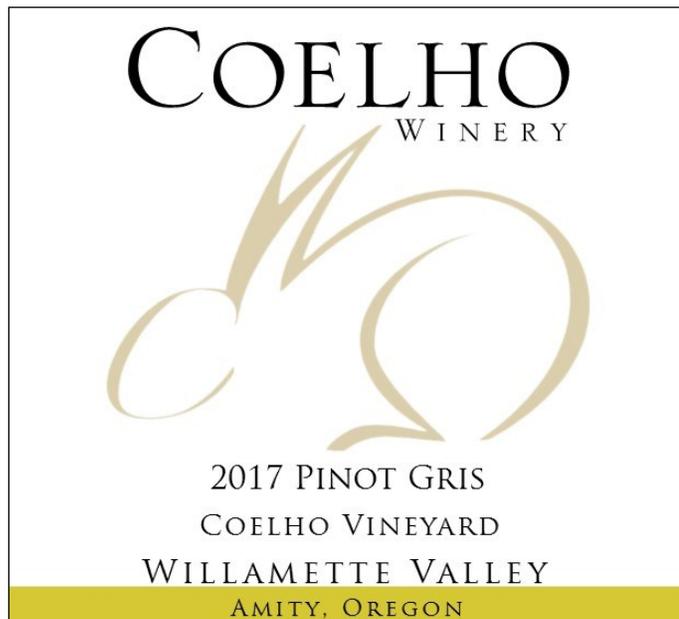
COELHO

WINERY

2017 PINOT GRIS
COELHO VINEYARD

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, Dijon 152 clone

Vineyards: Coelho

Brix at Harvest: 21.5 - 22.5°

Harvest Date: September 13, 2016

Vinification Techniques: Whole cluster-pressed using a Champagne-style press program, cold fermentation (60-65 F) in wood and stainless steel barrels, aged *sur lie* for 4 months. 60% malolactic fermentation.

Cooperage: 20% used French oak for four months, 80% stainless

Bottling Date: January 25, 2018

Production: 240 cases

Chemistry:

Alcohol by Volume: 12.5%

pH Value: 3.08

Titratable Acidity: 9.0 g/L

Malic Acid: 3.15 g/L

Residual Sugar: 0.8 g/L