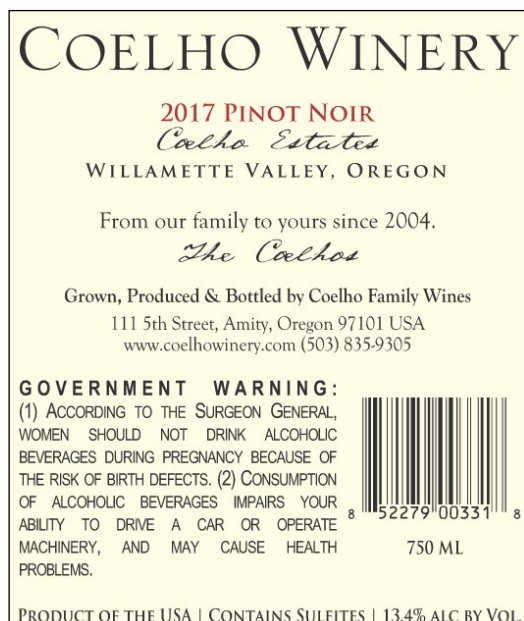
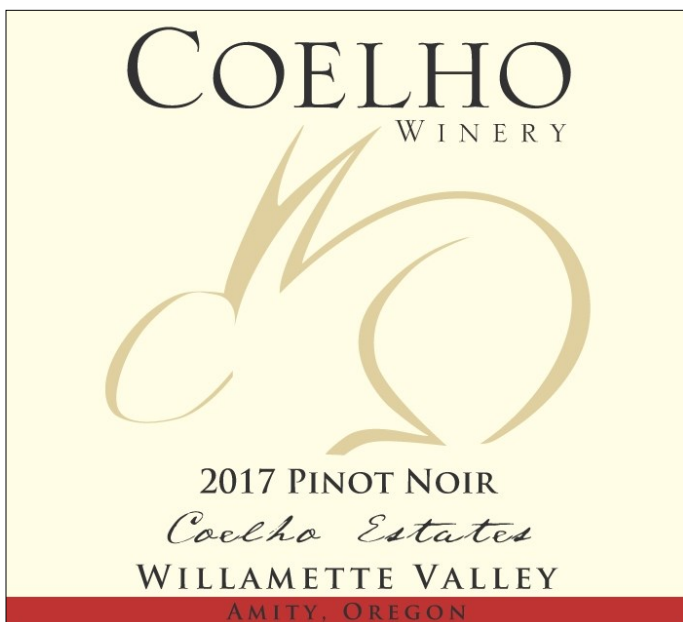


COELHO

WINERY

2017 PINOT NOIR
COELHO ESTATES
WILLAMETTE VALLEY

Brilliantly clear shimmering ruby, this 100% estate bottling of Willamette Valley Pinot Noir starts with a nose of sweet black cherry fruit with hints of rose petals and an earthy overtone of Oregon black truffle. The palate starts with a big attack of black cherry cola mellowing into a creamy strawberry mid-palate framed by velvety tannins. Food-friendly acid drives a very long finish with still more black cherry and baking spices.



Varietals: Pinot Noir; Dijon 667, 777, 115, and Pommard clones

Vineyards: 50% Coelho (Van Duzer Corridor), 40% Delfina (McMinnville), 10% Zeitoun (Eola-Amity Hills)

Brix at Harvest: 22.5° - 23.5°

Harvest Date: September 2017

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

Cooperage: 25% new French oak, 75% used for 11 months

Bottling Date: September 2018

Production: 650 cases

Chemistry:

Alcohol by Volume: 13.4%

pH Value: 3.59

Titrateable Acidity: 5.5 g/L

Malic Acid: 0.0 g/L

Residual Sugar: 0.0 g/L