

COELHO

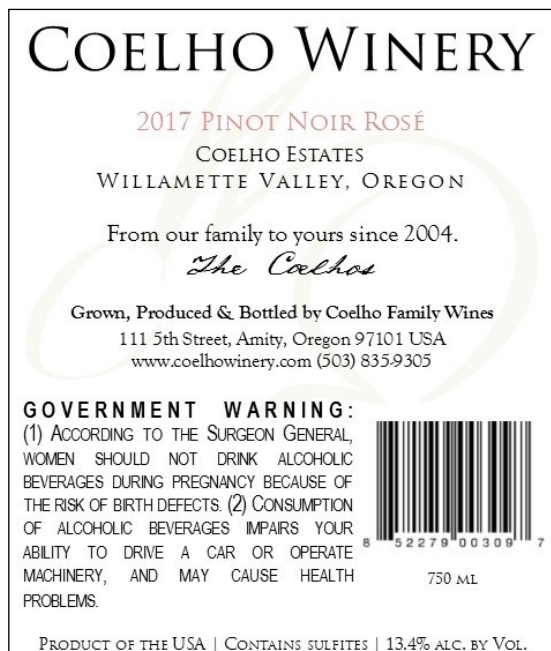
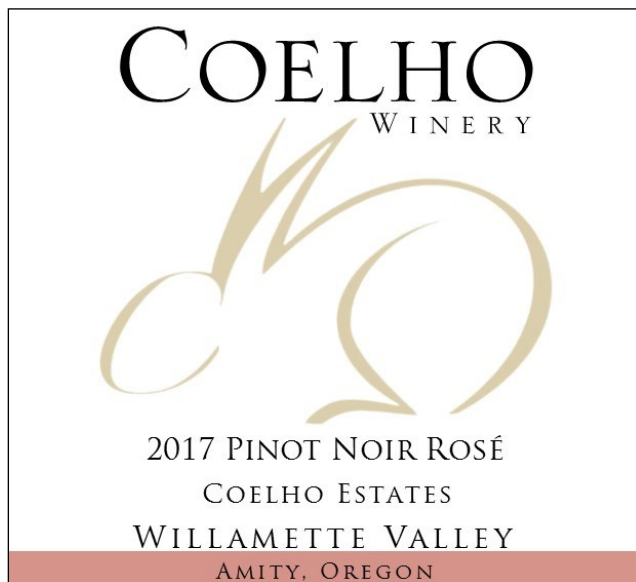
WINERY

2017 PINOT NOIR ROSÉ

COELHO ESTATES

WILLAMETTE VALLEY

A blend of our three estate vineyards, Delfina (McMinnville), Zeitoun (Eola-Amity Hills) and Coelho (Van Duzer), this rosé is a very light salmon pink. Heady aromas of white peach jump out of the glass with notes of crushed strawberries following. The full-bodied palate from aging in neutral oak echoes the aromatics, as sweet ripe fruit-forward flavors of white peach are balanced by a zingy backbone of food-friendly citrus acidity. This delicious rosé is perfect for summer sipping, with salads, and other light meals.



Varietals: Pinot Noir; Dijon 777, 115, 114, Pom-mard, and Wädenswil clones

Vineyards: Coelho, Delfina, Zeitoun

Brix at Harvest: 21.5 - 22°

Harvest Date: September 22 - October 17, 2017

Vinification Techniques: Direct-press style, cold stabilization for 30 days at 32F, cold fermentation temperature (60-65F) in 100% neutral oak, aged *sur lie* for 4 months, 40% malolactic fermentation.

Cooperage: 100% neutral French oak

Bottling Date: January 24, 2018

Production: 194 cases

Chemistry:

Alcohol by Volume: 13.4%

pH Value: 3.19

Titratable Acidity: 7.8 g/L

Malic Acid: 2.58 g/L

Residual Sugar: 0.9 g/L