

COELHO

WINERY

Non-Vintage Dessert Wine Aventura

Tasting Notes

This Port-style dessert wine made from traditional Portuguese varietals offers a rich nose of dried figs, other dark fruits, hints of orange, and toffee. On the palate, this warming wine features dried fig, raisins, and prunes wrapped around a core of warm blackberry cobbler. This full-bodied and deftly balanced wine would make a great finish to any meal, paired simply with cheese.

Winemaking Notes

The fruit (Alvarelhão, Souzão, Tinta Cão, Tinta Roriz, Touriga Francesa, and Touriga Nacional) is trucked up from California in a refrigerated truck and then destemmed into small fermenters. Daily punchdowns continue until the sugars drop to the desired level. The fermentation is stopped by the addition of grape brandy aged in new American oak barrels. Racked to a mix of French oak barrels and aged, untouched for years. The current wine is a mix of 2011 through 2017 vintages, blended for consistency with our house style.

Vineyard Notes

Silvaspoons Vineyard is a 300+ acre vineyard in the Alta Mesa sub-AVA of Lodi AVA. Located near Galt, CA between Lodi and Sacramento, this vineyard sees some of the hottest and driest weather in California, perfect for ripening grapes that need heat to mature. Grower Ron Silva supplies us with the Portuguese varietals that make up our Port-style dessert wines and our Douro-style red blend, as well as Petite Sirah and from time-to-time, Barbera.

Technical Notes

Harvest Date	N/A	Alcohol	20.9%
Brix at Harvest	N/A	pH	4.05
Bottling Date	January 2019	TA	4.6 g/l
Cases Produced	50	RS	110 g/l

Make Moments

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