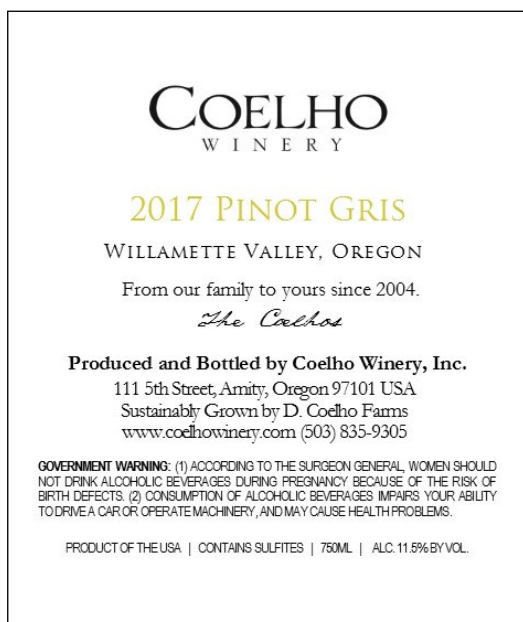


# COELHO

WINERY

## 2017 WILLAMETTE VALLEY PINOT GRIS

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

**Vineyards:** Coelho, Scharf

**Brix at Harvest:** 21.5 - 22.5°

**Harvest Date:** September 13, 2017

**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:** 391 cases

**Chemistry:**

**Alcohol by Volume:** 11.5%

**pH Value:** 3.10

**Titratable Acidity:** 7.8 g/L

**Malic Acid:** 2.31 g/L

**Residual Sugar:** 4.0 g/L