

COELHO

WINERY

2016 Chardonnay Coelho Vineyard

Tasting Notes

From our estate vineyard, this Chardonnay is green golden in color, with a classic Burgundian nose of apple, caramel, toasted almonds, toasted hazelnuts, and a touch of delightful reduction. The weighty palate offers honeydew, honey, and white peaches, finishing crème caramel underscored by bright lemon. Similar in style to a Meursault or other Côte de Beaune Chardonnay.

Scores

88 points, Wine Enthusiast

Winemaking Notes

Hand-picked and whole cluster-pressed using a Champagne-style press program. The juice was settled cold (40 degrees) for 5 days, then racked into French oak barrels and allowed to warm naturally after inoculation. Fermentation completed in 25-30 days in a temperature controlled room. The wine completed malolactic degradation naturally and was aged *sur lie* for 12 months in 50% new and 50% neutral French oak.

Vineyard Notes

Coelho Vineyard, about 35 acres of Missoula Flood sedimentary soil in the gently rolling hills south of Amity in the Van Duzer Corridor AVA, produces high acid wines with generous fruit. Planted to 13 rows of Dijon 76 Chardonnay, 5 rows of Pinot Gris, and the balance to 50/50 Pommard and Dijon 777 clones of Pinot Noir. Pinot Noir from this vineyard displays notes of red fruit and earth. Chardonnay reveals a lemon core while Pinot Gris always has a wonderful balance of lemon-lime acid and expressive fruit.

Technical Notes

Harvest Date	September 2016	Alcohol	13.3%
Brix at Harvest	22	pH	3.37
Bottling Date	January 2018	TA	6 g/l
Cases Produced	99		



Make Moments

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