

COELHO

WINERY



2018 White Pinot Noir Coelho Estates

Tasting Notes

The color of rose gold, this unique white wine made from red grapes is redolent of stone fruits: peach, nectarine, and yellow plums. The rich attack tastes of ripe white peaches and nectarines, expanding mid-palate into a symphony of warm fruit flavors. A touch of residual sugar balances the acidity: this is essentially a brut rosé wine without the bubbles. Dynamite when paired with spicy foods such as pad Thai or salty foods such as prosciutto and melon.

Winemaking Notes

The fruit, Dijon 777 Pinot Noir grapes picked early to preserve acidity, 70% from Delfina Vineyard and 30% from Coelho Vineyard, was pressed in a single load, long and slow following a Champagne press protocol, yielding two 500-liter puncheons of juice. Fermented at cool temperatures in puncheons, one Acacia and one French oak, both once-filled. Aged on the lees with no stirring for 8 months, blended in tank and cold stabilized before bottling.

Vineyard Notes

The grapes are from two of our three vineyards: 30% from Coelho Vineyard in the Van Duzer Corridor AVA with Missoula Flood sedimentary soil and 70% Delfina Vineyard in the McMinnville AVA with volcanic soil. The fruit is entirely Dijon 777 clone Pinot Noir.

Technical Notes

Harvest Date	October 2018	Alcohol	13.8%
Brix at Harvest	20	pH	3.24
Bottling Date	July 2019	TA	7.5 g/l
Cases Produced	135		

Make Moments

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