

COELHO

WINERY

Company Overview and Backgrounder

Who?

Dave and Deolinda Coelho and a cast of passionate wine professionals. We are hands-on, all-in, all-day, every day.

What?

Single-vineyard Pinot Noir, Pinot Gris, and Chardonnay. Throw in a Portuguese-varietal red blend and a full line of Port-style dessert wines for a little spice. We make about 2,000 cases of high-end handcrafted wines and about 10,000 cases in all.

Where?

Oregon's stunning Willamette Valley, headquartered in Amity, gateway to the Eola-Amity Hills, with 52 acres of vineyards in the Eola-Amity Hills, McMinnville, and Van Duzer Corridor AVAs. Our tasting room, anchoring downtown Amity, is the gracefully restored 1930s-era Amity Hardware store.

When?

Making moments since 2004.

Why?

Moments in life are precious and bottles of wine are inextricably bound to the moments when they are opened. We want to help make special moments for our customers.

How?

By controlling quality in a fully-integrated process from vineyard to order fulfillment. Always letting our soil speak to produce food-friendly, acid-driven wines that represent their vineyards: "Our soil says it all, but we add the punctuation."



Make Moments

coelhowinery.com ■ 503-835-9305 ■ info@coelhowinery.com ■ 111 5th St. Amity OR 97101

COELHO

WINERY

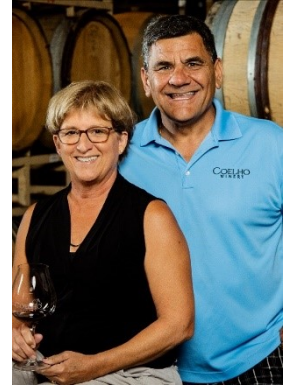
Who We Are

The Coelhos

Dave and Deolinda Coelho are hands-on owners, working at the winery or in the vineyards every day. As young farmers in California's San Joaquin Valley, they fell in love with the Willamette Valley while visiting. In 1991, they moved their young family here, founding one of the older wineries in the area in 2004.

Joined at the hip and both of spirited Portuguese descent, Dave and Deolinda are the driving force behind the winery. Deolinda handles the financial side of the business, while Dave handles all the operations including fixing a lot of broken things and cleaning up behind everyone.

Hands-on every day since the beginning, somehow, these two manage to run the business without killing each other! Their Portuguese hospitality shows in everything they do.



The Tasting Room and Winery

Our urban tasting room (the gracefully restored 1930s-era Amity Hardware store) and winery form an anchor in downtown Amity, gateway to the Eola-Amity Hills and Van Duzer Corridor AVAs. We bring the grapes from our three nearby vineyards to the centrally located winery for processing. This is where the magic happens.



The Winemaker

Taking the Coelho winemaking reins in 2016, winemaker Chris Bertsche handles all aspects of wine production. Coming from stints with Jacques Lardier (Jadot/Résonance), James Frey (Trisaetum), and prior to that at Foppiano in Sonoma County, the native Californian is fond of saying "No problems, only solutions." Chardonnay is his go-to varietal.

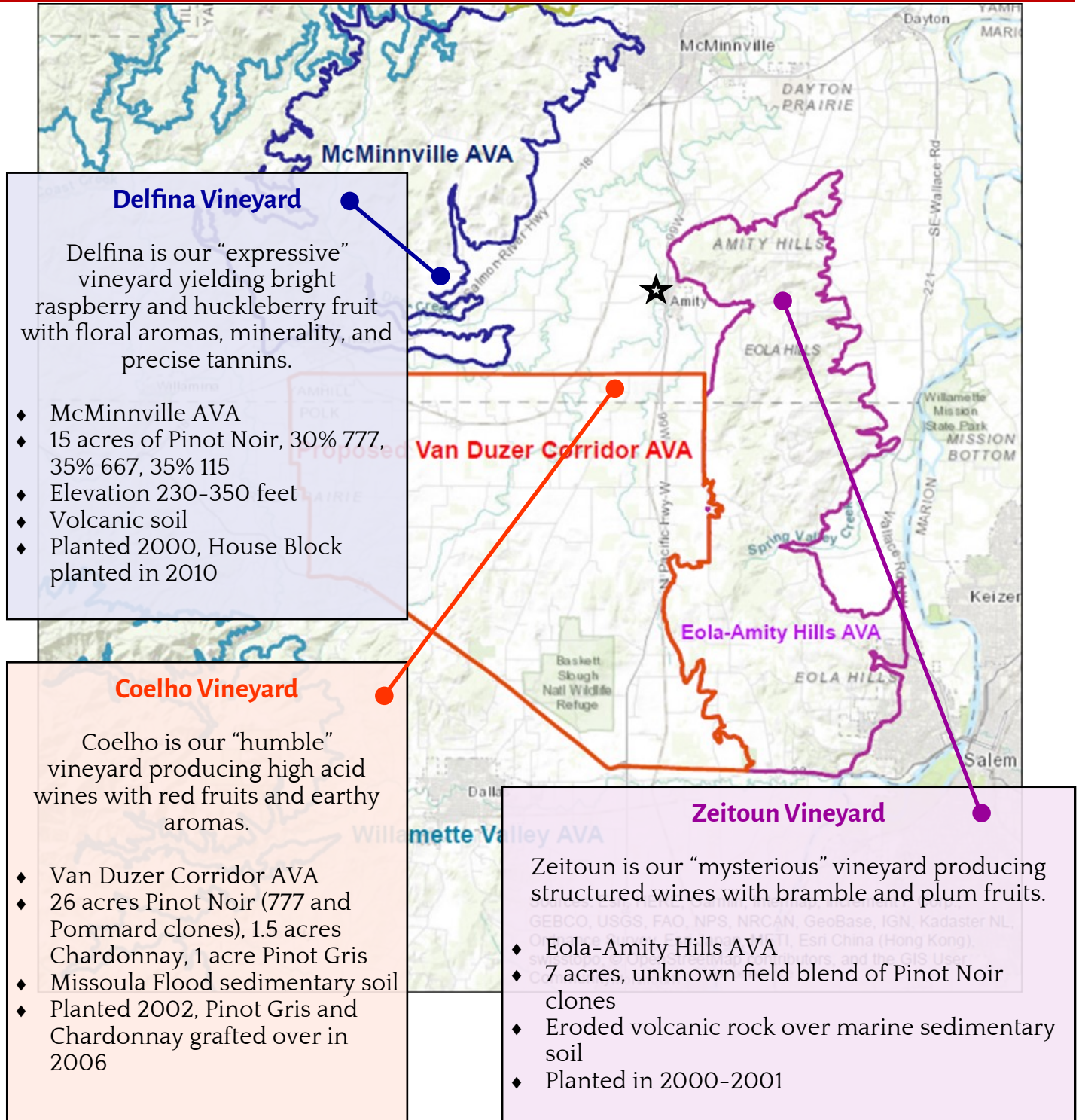


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COELHO WINERY

Vineyard Profiles



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Product Overview

W I N E R Y



Willamette Valley Series

Wines: Blends of wines from our three vineyards

Market: On-premise glass pour and high-volume retail

Varietals: Pinot Gris, Pinot Noir, Pinot Noir Rosé, Chardonnay

AVA: Willamette Valley

Availability: 750ml bottles and 20-liter kegs



Coelho Estates Series

Wines: Blends of wines from our three vineyards

Market: Restaurant wine list and general retail

Varietals: White Pinot Noir, Pinot Noir, Pinot Noir Rosé

AVA: Willamette Valley



Single-Vineyard Series

Wines: The best wines from each of our three vineyards

Market: High-end restaurant and high-end bottle shops

Varietals: Pinot Gris, Pinot Noir, Chardonnay

AVAs: Eola-Amity Hills, McMinnville, Van Duzer Corridor



Specialty Series

Wines: Portuguese red blend, Petite Sirah, full line of Port-style dessert wines

Market: Winery direct and selected high-end retail

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