



2009 ATRAÇÃO WILLAMETTE VALLEY PINOT NOIR

Bright, deep rose red, this wine delights the nose with spice and incredibly fresh notes of rich Oregon earth, crushed cherries & toasty cedar wood. It's creamy, compact texture has a purity of cherry flavor, strains of cranberry, chocolate and smoke. The wine is supple and refined with a nice tension between its bright acidity and supple tannins. It follows with a lingering delicate finish.

Try this wine with prime rib, rack of lamb, salmon, Mexican chocolate, or just savor a glass.

Coelho Winery

Coelho wines reflect our Portuguese heritage and spirit

Varietal: 100% Pinot noir, certified Salmon-Safe

Start of Harvest: October 10, 2009

Sweetness at Harvest: 23.2° Brix

Vinification Techniques: Cold soaked, warmed, native yeast, open top with punch down and pump over, 1/3 - 15% new French Oak barrel, 100% malolactic fermentation completed. Sur Lie Barrel aged 10 months. 2/3 Stainless steel fermented and aged 18% French oak bean addition.

Soil Type: Young, volcanic and sedimentary Woodburn soil

Clone Name: Pommard and Dijon 777

Alcohol by Volume: 13%

pH Value: 3.39

Titrateable Acidity: .655g/100mL

