



2009 RENOVAÇÃO ESTATE PINOT GRIS

88 POINTS
WINE SPECTATOR AND
WINE & SPIRITS MAGAZINE

The wine presents itself in the glass as bright and luminous. It is vibrant and tangy with an attractive crispness, which follows with the predominate flavors of Key Lime and green apple, flowing smoothly to a citrusy finish on the close, with echoing mineral notes.

This lively wine goes well with Hazelnut crusted halibut, sole almandine and smoked ham and leek quiche.

Coelho Winery

Coelho wines reflect our Portuguese heritage and spirit

Varietal: 100% Pinot Gris, certified Salmon-Safe

Start of Harvest: October 9, 2009 and October 20, 2009

Sweetness at Harvest: 23.2° and 22.4°Brix

Vinification Techniques: Pressed directly to 60 gal. stainless steel barrels and neutral oak barrels, native yeast, barrel fermented with sur lie aging. 100% malolactic fermentation completed

Soil Type: Young, volcanic and sedimentary Woodburn soil

Clone Name: Pinot Gris 152

Alcohol by Volume: 13.9%

pH Value: 3.2

Titrateable Acidity: 6.0g/L

RESIDUAL SUGAR: 2g/100mL

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