



2008 PACIÊNCIA ESTATE PINOT NOIR

91 POINTS ROBERT PARKER THE WINE ADVOCATE

“The 2008 Pinot Noir Paciência Estate was aged in 15% new oak. It exhibits an enticing nose of earth/underbrush, cinnamon, clove, rose petal, and an amalgam of red and black fruits. Medium-bodied, it has plenty of succulent fruit packed into its frame, nicely balanced with ripe tannin and acidity. With excellent volume, balance, and length, it will easily evolve for 2-3 years and provide considerable pleasure from 2012 to 2020.”

Coelho Winery

Coelho wines reflect our Portuguese heritage and spirit

Varietal: 100% Pinot noir, certified Salmon-Safe

Start of Harvest: October 11, 2008

Sweetness at Harvest: 22° Brix

Vinification Techniques: Cold soaked, warmed, native yeast, open top with punch down and pump over 2x daily, pressed directly to 15% new French Oak barrel, 100% malolactic fermentation completed. Sur Lie Barrel aged 10 months

Soil Type: Young, volcanic and sedimentary Woodburn soil

Clone Name: Pommard and Dijon 777

Alcohol by Volume: 12.7%

pH Value: 3.64

Titrateable Acidity: 5.6g/L

Residual Sugar: 0g/100mL

