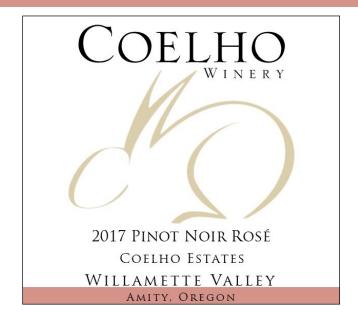


2017 PINOT NOIR ROSÉ COELHO ESTATES

WILLAMETTE VALLEY

A blend of our three estate vineyards, Delfina (McMinnville), Zeitoun (Eola-Amity Hills) and Coelho (Van Duzer), this rosé is a very light salmon pink. Heady aromas of white peach jump out of the glass with notes of crushed strawberries following. The full-bodied palate from aging in neutral oak echoes the aromatics, as sweet ripe fruit-forward flavors of white peach are balanced by a zingy backbone of food-friendly citrus acidity. This delicious rosé is perfect for summer sipping, with salads, and other light meals.





2017 PINOT NOIR ROSÉ

COELHO ESTATES WILLAMETTE VALLEY, OREGON

From our family to yours since 2004. The Coelhos

Grown, Produced & Bottled by Coelho Family Wines 111 5th Street, Amity, Oregon 97101 USA www.coelhowinery.com (503) 835-9305

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH

PROBLEMS.



Product of the USA | Contains sulfites | 13.4% alc. by Vol.

Varietals: Pinot Noir; Dijon 777, 115, 114, Pom-

mard, and Wädenswil clones

Vineyards: Coelho, Delfina, Zeitoun

Brix at Harvest: 21.5 - 22°

Harvest Date: September 22 - October 17, 2017

Vinification Techniques: Direct-press style, cold stabilization for 30 days at 32F, cold fermentation temperature (60-65F) in 100% neutral oak, aged sur lie for 4 months, 40% malolactic fer-

mentation.

Cooperage: 100% neutral French oak

Bottling Date: January 24, 2018

Production: 194 cases

Chemistry:

Alcohol by Volume: 13.4%

pH Value: 3.19

Titratable Acidity: 7.8 g/L Malic Acid: 2.58 g/L

Residual Sugar: 0.9 g/L