

Carol Shelton

2019

COQUILLE BLANC*

(White Rhône-style blend)

Paso Robles

We originally created the 2008 version of this wine to celebrate our 10th anniversary as a winery in 2010. With the exotic complexity and food friendliness of a white Rhône-style blend, it is a “red-drinker’s white,” a complex alternative to the more one-dimensional white varietal wines like Chardonnay and Sauvignon blanc. It is the perfect complement to its namesake shellfish, as well as chicken or pork dishes with buttery-creamy sauces.

*Coquille is pronounced “ko-keel” and it is French for shellfish or scallop, like the scallop shells on the Shelton family coat of arms.

Winemaker’s Tasting Notes: Exotic nose of spicy pears and white peaches, almond paste/marzipan, a touch of honeysuckle perfume. Multi-dimensional (many layers), a hard-to-describe range of aromatics, intriguing, almost mysterious! In the mouth it is crisply dry yet creamy and round and full-bodied, with nice almond paste on crisp-yet-juicy pear fruit.

Harvest Date: Sept. 9 (Roussanne/Viognier) & 28 (GB/Marsanne), 2019
Average Brix at Harvest: Rou 23.3/Vio 22.6/GB 22.3/Mars 22.1°Brix

Fermentation Characteristics: 100% barrel fermented, then stirred weekly for 5mos
About 35% finished malo-lactic fermentation

Cellar Storage/Aging: 8 months in all French oak barrels:
4% new French oak, 11% new Acacia,
20% 2-yr-old, 65% older/neutral

Alcohol: 13.3%
Total Acidity: 0.66 gm/100ml 3.36 pH
0.3% RS (dry)

Varietals: 40% Grenache Blanc
25% Roussanne
25% Viognier
10% Marsanne

Appellation : 100% Paso Robles, Nevarez Vyd
**all Sustainably Grown

Case production: 1362 cases
Bottling Date: May 28, 2020
Release Date: October 1, 2020



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