

Carol Shelton

2014

COQUILLE BLANC*

(White Rhone-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 Rhone-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: September 6, 2014
Average Brix at Harvest: 23.0°Brix

Fermentation Characteristics: 100% barrel fermented, then stirred every 10 days for 9 months

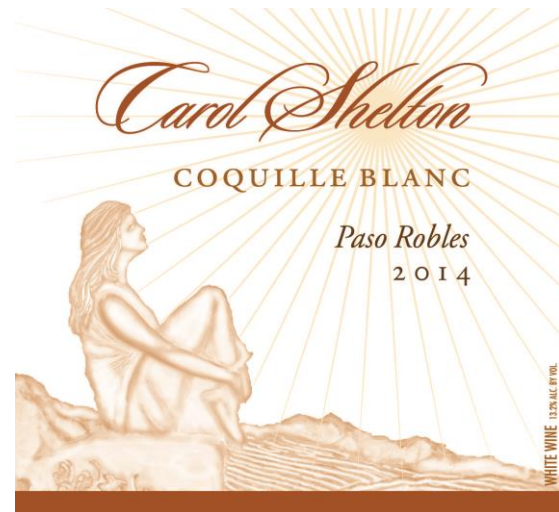
Cellar Storage/Aging: 9 months in older French oak barrels

Alcohol: 13.51% 0.35% RS
Total Acidity: 0.65 gm/100ml 3.40 pH

Varietals: 38% Grenache blanc
32% Roussanne
20% Viognier
10% Marsanne

Appellation : 93% Paso Robles, Nevarez Vyd
7% Damiano (Viognier), Placer Co
**all Sustainably Grown

Case production: 670 cases
Bottling Date: August 10, 2015
Release Date: October 1, 2015



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