

Carol Shelton

2010

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, nice almond paste on crisp-yet-juicy pear fruit.

Harvest Date: September 17 and 27, 2010
Average Brix at Harvest: 23.7°Brix
Average TA/pH at Harvest: 0.52 gm/100ml pH 3.70

Fermentation Characteristics: 100% barrel fermented, then stirred weekly for 7 months

Cellar Storage/Aging: 11 months in 3-year-old French barrels

Alcohol: 13.4% 0.45% RS
Total Acidity: 0.58 gm/100ml 3.44 pH

Varietals: 40% Grenache blanc
30% Roussanne
15% Marsanne
15% Viognier

Appellation : Paso Robles
Sustainably Grown

Case production: 495 cases
Bottling Date: November 11, 2011
Release Date: August 1, 2012



(707) 575-3441 phone
(707) 575-0245 FAX

Carol Shelton Wines
3354-B Coffey Lane
Santa Rosa, CA 95403

wines@carolshelton.com
www.carolshelton.com