

# Carol Shelton

2015

## COQUILLE BLANC\*

(White Rhone-style blend)

Paso Robles

We originally created the 2008 version of this wine to celebrate our 10<sup>th</sup> 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:** August 28 (Rou+Vio) & September 21 (GB+Mar), 2015  
**Average Brix at Harvest:** 24.2°Brix

**Fermentation Characteristics:** 100% barrel fermented, then stirred every 7-10 days for 9 months

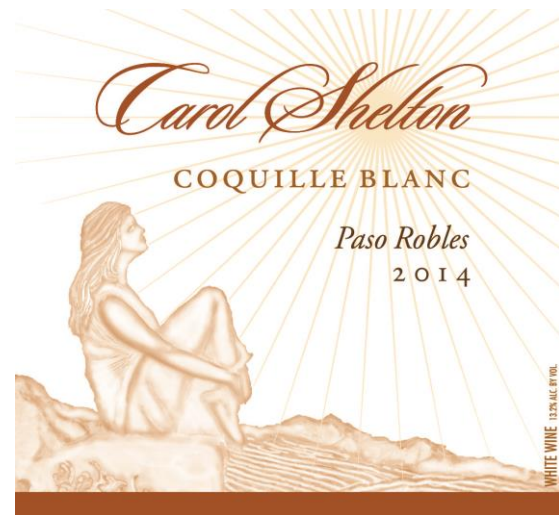
**Cellar Storage/Aging:** 9.5 months in French oak barrels:  
14% new (7% Acacia), 58% 1-2 year old, 28% older

**Alcohol:** 13.5%      0.35% RS  
**Total Acidity:** 0.73 gm/100ml      3.44 pH

**Varietals:** 40% Grenache blanc  
30% Roussanne  
23% Viognier  
7% Marsanne

**Appellation :** 90% Paso Robles, Nevarez Vyd  
10% Damiano (Viognier), Placer Co  
\*\*all Sustainably Grown

**Case production:** 1070 cases  
**Bottling Date:** July 29, 2016  
**Release Date:** October 1, 2016



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