

Carol Shelton

2008

COQUILLE BLANC (White Rhone-style blend)

Paso Robles

To celebrate our 10th anniversary as a winery, we wanted to create a new brand, an alternative to the more one-dimensional white varietal wines like Chardonnay and Sauvignon blanc. Carol has long been in love with the exotic complexity and food friendliness of white Rhone-style blends, which utilize little-known grape varieties and offer intriguing, almost mysterious aromatics and round supple texture without residual sugar. It is the perfect complement to its namesake shellfish and other seafood dishes, especially those with rich creamy sauces.

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

Harvest Date: August 28-29 and September 10, 2008
Average Brix at Harvest: 25.1°Brix
Average TA/pH at Harvest: 0.55 gm/100ml pH 3.78

Fermentation Characteristics: 75% barrel fermented, then stirred weekly for several months
25% fermented in stainless, cold, then transferred to barrel to finish

Cellar Storage/Aging: 10months in 3-year-old French barrels

Alcohol: 13.8% DRY
Total Acidity: 0.63 gm/100ml 3.42 pH

Varietal : 50% Grenache blanc
25% Roussanne
25% Viognier

Appellation : Paso Robles

Case production: 302 cases
Bottling Date: August 7, 2009
Release Date: June 1, 2010



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