

Carol Shelton

2013

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: August 24 and September 14, 2013
Average Brix at Harvest: 22.3°Brix
Average TA/pH at Harvest: 0.50 gm/100ml pH 3.60

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

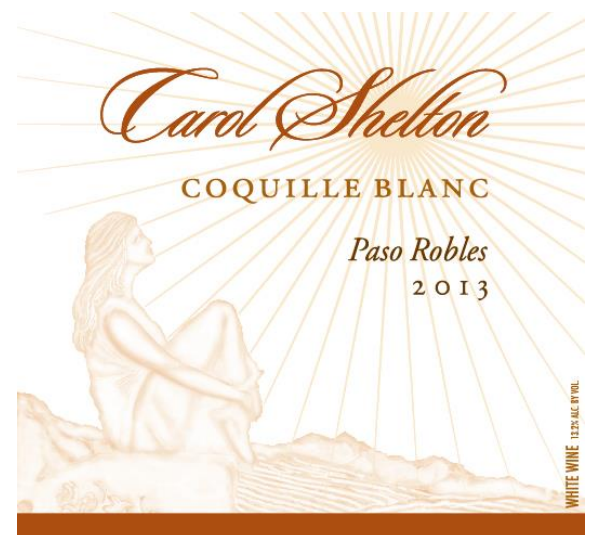
Cellar Storage/Aging: 11 months in older French oak barrels

Alcohol: 13.1% 0.3% RS
Total Acidity: 0.61 gm/100ml 3.45 pH

Varietals: 40% Grenache blanc
25% Roussanne
20% Viognier
15% Marsanne

Appellation : 100% Paso Robles, Nevarez Vyd
Sustainably Grown

Case production: 600 cases
Bottling Date: August 1, 2014
Release Date: October 1, 2014



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