

Carol Shelton

2016

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 13, 2016
Average Brix at Harvest: 23.8°Brix TA: 0.61g/100ml / 3.58 pH

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

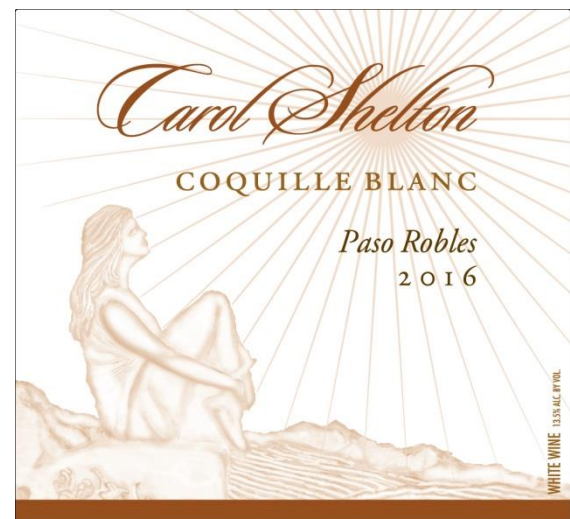
Cellar Storage/Aging: 9.5 months in all French oak barrels:
10% new (Acacia), 32% 1-2 year old, 58% older

Alcohol: 13.5%
Total Acidity: 0.66 gm/100ml 3.48 pH
0.34% RS (dry)

Varietals: 33% Grenache blanc
33% Roussanne
21% Viognier
13% Marsanne

Appellation : 96% Paso Robles, Nevarez Vyd
4% Damiano (Viognier), Placer Co
**all Sustainably Grown

Case production: 431 cases
Bottling Date: May 31, 2017
Release Date: May 1, 2018



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