

Carol Shelton

2018

COQUILLE* ROUGE

(Red Rhône-style blend)

Central Coast

The red wines of the Rhône Valley were the inspiration for this blend, in which Carignane and Grenache Noir bring tangy red fruit, Mourvèdre fills in with savory gaminess, Alicante Bouschet adds spicy blueberry fruit (and color!), and Petite Sirah gives peppery backbone. These century vines in Oakley in the sands on the San Joaquin delta demonstrate the true meaning of teamwork, producing a rich and spicy mouthful of deliciousness.

*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:

Nose shows delightful strawberry and black cherry fruit, a bit of savory leather notes and sweet vanilla oak. Lively in mouth but super smooth and creamy, richly textured and layered, elegant and long.

Harvest Date:

September 14, 2018

Average Brix at Harvest:

Average 25.0°brix

Fermentation Characteristics:

3 day cold soak, fermented in 0.8-ton T-bins & punched down by hand twice daily, 10 days total on skins

Cellar Storage/Aging:

17 months in oak barrels:
10% new American
90% older French

Alcohol:

14.8%

Total Acidity:

0.66 gm/100ml 3.60 pH

Varietals:

25% Mourvèdre
25% Carignane
25% Petite Sirah
15% Alicante Bouschet
5% Grenache Noir
5% Viognier

Appellation :

87% Central Coast, mostly century vines in Oakley
13% Sonoma County
**all Sustainably Grown

Case production:

463 cases

Bottling Date:

May 28, 2020

Release Date:

September 1, 2020



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