

# Carol Shelton

2019

## 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 13 and 30, 2019

### 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:

15 months in oak barrels:  
50% American (20% 2<sup>nd</sup> fill)  
50% French (10% 2<sup>nd</sup> fill)

### Alcohol:

14.6%

### Total Acidity:

0.67 gm/100ml      3.57 pH

### Varietals:

32% Mourvèdre  
17% Carignane  
17% Petite Sirah  
17% Grenache Noir  
17% Alicante Bouschet

### Appellation :

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

### Case production:

640 cases

### Bottling Date:

January 29, 2021

### Release Date:

March 1, 2020



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