

Carol Shelton

2017

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 2 and 20, 2017
Average Brix at Harvest: 21.8°Brix TA: 0.51g/100ml / 3.88 pH

Fermentation Characteristics: 100% barrel fermented, then stirred every Wednesday for 8 months
About 50% finished malo-lactic fermentation

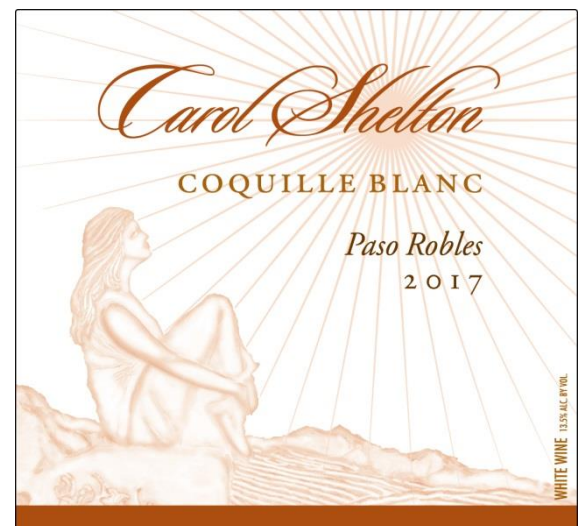
Cellar Storage/Aging: 9 months in all French oak barrels:
13% new (Acacia), 7% new, 80% older/neutral

Alcohol: 13.05%
Total Acidity: 0.66 gm/100ml 3.48 pH
0.4% RS (dry)

Varietals: 46% Grenache Blanc
24% Roussanne
24% Viognier
6% Marsanne

Appellation : 100% Paso Robles, Nevarez Vyd
**all Sustainably Grown

Case production: 1203 cases
Bottling Date: June 26-27, 2018
Release Date: October 1, 2018



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