

Carol Shelton

2023

COQUILLE BLANC*

(White Rhône-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 Rhône-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: Enticing 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: Sept. 19 (Roussanne/Viognier) and Oct 5 & 27 (GB’s), 2024
Average Brix at Harvest: Rou 21.5/ Vio 21.1/ GB 22.6°Brix

Fermentation Characteristics: 100% barrel fermented with 7 different yeast strains, including about 15% wild (uninoculated) fermented, then stirred weekly for 5 months.
About 50% finished malo-lactic fermentation.

Cellar Storage/Aging: 6 months in mostly neutral French barrels:
80% oak, 20% Acacia
15% new (10% French, 5% Acacia), 85% older/neutral

Alcohol: 13.2%
Total Acidity: 0.60 gm/100ml 3.45 pH
0.28% RS (dry)

Varietals: 50% Viognier
30% Grenache Blanc
20% Roussanne

Appellation : 80% Paso Robles
12% Dry Creek Valley, Sonoma Co
8% Mendocino Co.
**all Sustainably Grown

Case production: 1022 cases
Bottling Date: April 23-24, 2024
Release Date: October 1, 2024



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