

Carol Shelton

2024

COQUILLE BLANC*

(White Rhône-style blend)

Sonoma County

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. 14 (Mendo Viognier) and Oct 2-4 (GB+Rou+Ms), 2024
Average Brix at Harvest: Rou 28.2/ Vio 25.1/ GB 25.0/ Ms 23.6°Brix

Fermentation Characteristics: 100% barrel fermented with 7 different yeast strains, including about 15% wild (uninoculated) fermented, then stirred weekly for 5 months.
About 10% finished malo-lactic fermentation

Cellar Storage/Aging: 7 months in mostly neutral, all French barrels:
78% oak, 22% Acacia
22% second fill (15% French, 7% Acacia), 78% older

Alcohol: 13.75%
Total Acidity: 0.66 gm/100ml 3.41 pH
0.3% RS (dry)

Varietals: 42% Grenache Blanc
30% Roussanne
20% Viognier
8% Marsanne (& pinch of Malvasia)

Appellation : 76% Dry Creek Valley, Sonoma Co
12% Mendocino Co.
12% Santa Barbara
**all Sustainably Grown

Case production: 616 cases
Bottling Date: April 30, 2025
Release Date: December 31, 2025



Carol Shelton Wines

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