

Carol Shelton

2023

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 and blueberry 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 18, September 21 and 30, 2023

Average Brix at Harvest:

Average 22.8°brix

Fermentation Characteristics:

2-day cold soak, part fermented 0.8-ton T-bins & punched down by hand twice daily, and balance fermented in larger tank, déléstaged early then pumped over---6-10 days total on skins

Cellar Storage/Aging:

6 months in mostly older oak barrels:
52% American (6% 2nd fill)
42% French (12% 2nd fill)
6% Hungarian (3rd fill)

Alcohol:

13.4%

Total Acidity:

0.58 gm/100ml

3.59 pH

Varietals:

25% Mourvèdre
25% Carignane
16% Petite Sirah
16% Grenache Noir
16% Alicante Bouschet
2% Viognier

Appellation :

92% Central Coast:
90% Century vines in Oakley, Contra Costa
8% Sonoma County **all Sustainably Grown

Case production:

768 cases

Bottling Date:

April 24, 2024

Release Date:

June 2025



Carol Shelton Wines

3354-B Coffey Lane, Santa Rosa, California 95403 www.carolshelton.com

Phone: (707)575-3441

e-mail: wines@carolshelton.com