

Carol Shelton

2020

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. 10 (Roussanne/Viognier) & 19 (GB/Marsanne), 2020
Average Brix at Harvest: Rou 27.1/Vio 26.3/GB 23.3/Mars 21.3°Brix

Fermentation Characteristics: 100% barrel fermented, then stirred weekly for 5mos
About 10% finished malo-lactic fermentation

Cellar Storage/Aging: 8 months in all older French barrels:
65% oak, 35% Acacia
25% 2-yr-old, 75% older/neutral

Alcohol: 13.25%
Total Acidity: 0.65 gm/100ml 3.39 pH
0.3% RS (dry)

Varietals: 34% Grenache Blanc
32% Roussanne
22% Viognier
12% Marsanne

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

Case production: 931 cases
Bottling Date: May 25, 2021
Release Date: December 15, 2021



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