

Carol Shelton

2009

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, nice almond paste on crisp-yet-juicy pear fruit.

Harvest Date: August 26-28 and September 9, 2009
Average Brix at Harvest: 25.6°Brix
Average TA/pH at Harvest: 0.55 gm/100ml pH 3.65

Fermentation Characteristics: 100% barrel fermented, then stirred weekly for 7 months

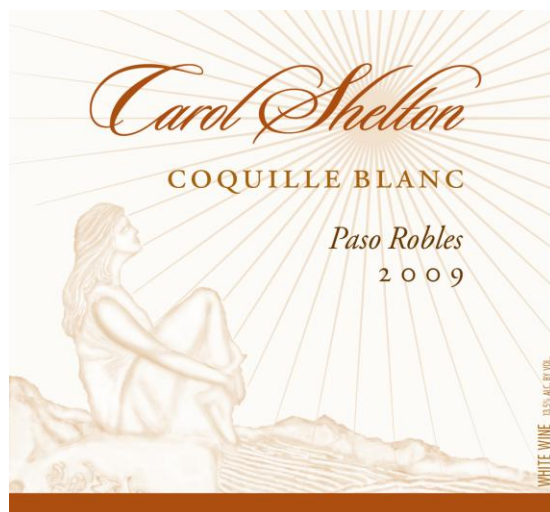
Cellar Storage/Aging: 7 months in 3-year-old French barrels

Alcohol: 13.8% DRY
(0.2%)
Total Acidity: 0.59 gm/100ml 3.43 pH

Varietal : 57% Grenache blanc
25% Roussanne
18% Viognier

Appellation : Paso Robles

Case production: 368 cases
Bottling Date: May 27, 2010
Release Date: October 1, 2011



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