

# Carol Shelton

2022

## GRENACHE NOIR

Contra Costa County, “Central Coast”

Grenache Noir is the darker-skinned member of the Grenache family, which also includes green-skinned Grenache Blanc and mauve-skinned Grenache Gris—it is often just referred to as “Grenache” (or Garnacha in Spain), although that is sort of like just saying “Pinot” instead of Pinot Noir or Pinot Blanc/Gris. In any case, the variety is clearly color challenged, but it produces such lovely delicate red fruit that we can forgive that! We selected this lot from wines destined for the Coquille Rouge blend because we fell in love with its easy-drinking vivacity—enjoy!

**Winemaker’s Tasting Notes:** Color is only a bit darker than our Rosé! Nose shows delightful ripe strawberry aromas and some peppery spice, along with a bit of black cherry fruit, and of savory leather notes in the background. Lighter bodied in mouth but super soft and creamy with a nice tangy finish. This would be fantastic with any lighter dishes with poultry or fish, or vegetarian meals, especially with lots of mushrooms! Try Chicken with Snow peas and Shiitake mushrooms, perhaps?

|                               |   |
|-------------------------------|---|
| Harvest Date:                 | September 6, 2022   |
| Average Brix after soaking:   | 25.9°Brix   |
| Fermentation Characteristics: | 2-day cold soak, fermented in small open top tank & punched down by hand twice daily, 9 days total on skins                   |
| Cellar Storage/Aging:         | 7.5 months in <u>older</u> oak barrels, so the delicate fruit is not overwhelmed by powerful oak:<br>60% French, 40% American |
| Alcohol:                      | 14.2%   |
| Total Acidity:                | 0.58 gm/100ml      3.56 pH  |
| Varietals:                    | 75% Grenache Noir,<br>6% EACH Zin, Carignane & Mourvèdre<br>5% Petite Sirah, and ...<br>1% Alicante Bouschet, 1% Viognier     |
| Appellation :                 | 94% Central Coast:<br>90% Oakley, Contra Costa Co<br>4% Paso Robles<br>6% Sonoma County<br>**all Sustainably Grown            |
| Case production:              | 132 cases   |
| Bottling Date:                | May 2, 2023   |
| Release Date:                 | June 1, 2023  |



### Carol Shelton Wines

3354-B Coffey Lane, Santa Rosa, California 95403    [www.carolshelton.com](http://www.carolshelton.com)  
Phone: (707)575-3441    e-mail: [wines@carolshelton.com](mailto:wines@carolshelton.com)