

# Carol Shelton

2005

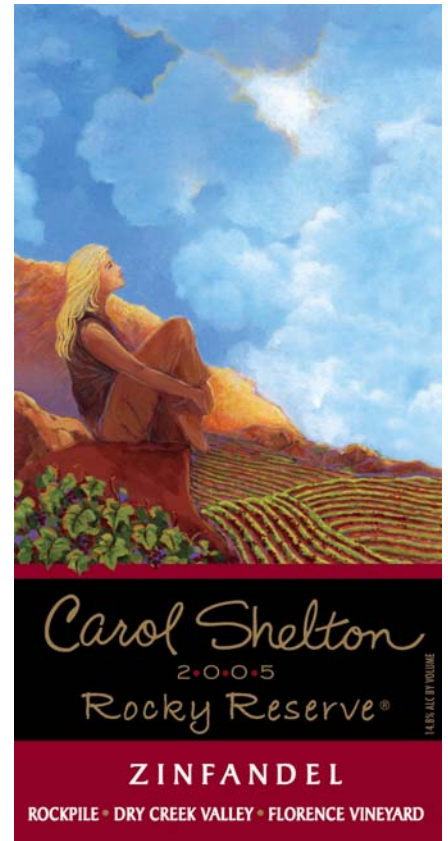
Rocky Reserve®

Zinfandel

Florence Vineyard  
Rockpile, Dry Creek Valley

The name for our reserve wine, **Rocky Reserve®**, comes from the deep red, **rocky** soils of the Florence Vineyard, 1200 feet above Lake Sonoma. This is a more elegant and restrained Zin, worthy of five or more years of cellaring, though it is packed with fragrant black and blue berry fruits..

Winemaker's Tasting Notes:	Inky blue-purple in color, moderate black pepper spice on deep blue-blackberry fruit, whisper of green herbs and smoky oak. Cedary oak spice, very dark chocolate, structured tannins for aging.
Harvest Date:	October 3, 2005
Average Brix at Harvest:	25.8°Brix
Average TA/pH at Harvest:	0.74 gm/100ml    pH: 3.62
Fermentation Characteristics:	16 days on skins Déléstaged 3 times before 11°Brix
Cellar Storage/Aging:	13 months in barrels -- 32% new / 1-yr-old American 29% new / 1-yr-old French 11% new / 1-yr-old Hungarian 28% older French/American
Alcohol:	14.8%
Total Acidity:	0.61 gm/100ml
pH:	3.80
Varietal :	100% Zinfandel
Appellation :	100% Florence Vineyard Rockpile, Dry Creek Valley
Cases produced:	698 cases
Bottling Date:	December 13, 2006
Release Date:	September 15, 2007



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