

Carol Shelton

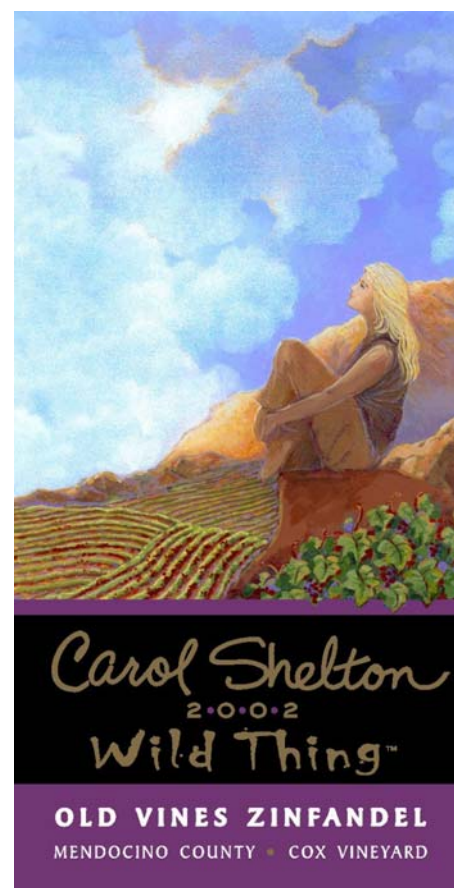
2002

Wild Thing®

Old Vines Zinfandel
Cox Vineyard, Mendocino County

Wild Thing is named for its attitude, and also for the uninoculated, or “wild,” yeast ferment used to create it. It takes a whip and a chair to tame its wild fruit, but it is worth the trouble. As my husband likes to say, “It has all the right curves in all the right places.”

Winemaker's Tasting Notes:	Intensely jammy, bright red raspberry fruit, vibrant and alive in both nose and mouth, nice hit of black pepper. Smoothly textured in mouth, creamy vanilla oak, and the finish is long and lushly jammy fruit—dangerously good!
Harvest Date:	October 14, 2002
Average Brix at Harvest:	27.2°Brix (soaked)
Average TA/pH at Harvest:	0.61 gm/100ml pH 3.61
Fermentation Characteristics:	Uninoculated yeast fermentation which took 8 days to start (long cold soak!) plus 1 week extended maceration, for total 4 weeks on skins Déléstaged 3 times before 15°Brix
Cellar Storage/Aging:	8 months in barrels-- 35% new American 32% 1-year-old American 33% older American and French
Alcohol:	16.0%
Total Acidity:	0.53 gm/100ml
pH:	3.63 pH
Varietal :	86% Zinfandel, 14% Carignane
Appellation :	100% Cox Vineyard, Mendocino Co. Organically grown vines ("Old Vines" =planted 1956)
Case production:	840 cases
Bottling Date:	August 12, 2003
Release Date:	April 1, 2004
Suggested Retail Price:	\$28.00/bottle



(707) 575-3441 phone
(707) 575-0245 FAX

Carol Shelton Wines
P. O. Box 755
Windsor, CA 95492

zin@carolshelton.com
www.carolshelton.com