

# Carol Shelton

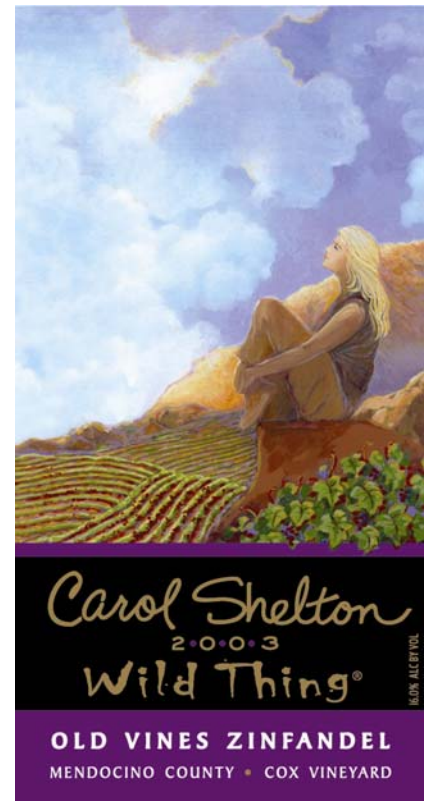
2003

## 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, black razzberry 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:	September 27, 2003
Average Brix at Harvest:	28.2°Brix (soaked)
Average TA/pH at Harvest:	0.73 gm/100ml      pH 3.67
Fermentation Characteristics:	Uninoculated yeast fermentation which took 5 days to start (cold soak!) plus 1 week extended maceration, for total of 4 weeks on skins Déléstaged 3 times before 15°Brix
Cellar Storage/Aging:	10 months in barrels-- 30% new American (4%Hungarian) 25% 1-year-old American 45% older American and French
Alcohol:	15.8%
Total Acidity:	0.52 gm/100ml      pH: 3.74 pH
Varietal :	92% Zinfandel, 8% Carignane
Appellation :	100% Cox Vineyard, Mendocino Co. Organically grown vines ("Old Vines" =planted 1956)
Case production:	820 cases (plus 288 cases of 375ml)
Bottling Date:	November 17, 2004
Release Date:	July 15, 2005
Suggested Retail Price:	\$28.00 / 750ml bottle \$16.00 / 375ml bottle



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