

# Carol Shelton

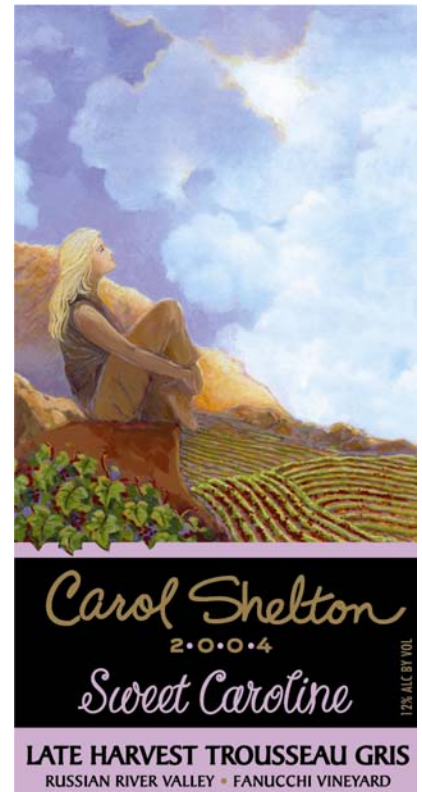
2004

## *Sweet Caroline*

**Trousseau gris Late Harvest**  
Fanucchi Vineyard  
Wood Road, Russian River Valley  
ORGANICALLY GROWN

Trousseau gris, otherwise known as grey riesling, is a rare varietal with origins in eastern France. Like its cousin Pinot gris, its parent is a red grape and its skin is actually blush-bronze in color when fully ripe. From this rare grape we have created this sweet little number called *Sweet Caroline*, in tribute to a favorite 'oldies' song. It's the perfect wine in which to drown your strawberries or sip with foie gras..."Good times never seemed so good." <Extremely Limited Production>

Winemaker's Tasting Notes:	Pale straw color with hint of peachy blush which gets more blushed with time open, lovely nose of pears and white peaches, delicately floral with a touch of mineral and yuzu grapefruit. Sweet in mouth but not cloying or heavy—very crisply balanced with acidity and long-lasting peachy fruit finish.
Harvest Date:	September 24, 2004
Average Brix at Harvest:	26.8°Brix, after overnight soak on skins
Average TA/pH at Harvest:	0.44 gm/100ml    pH: 3.63
Fermentation Characteristics:	Overnight soaking on skins to get all the goodies out of it!, then pressed and fermented cold at 55°F
Cellar Storage/Aging:	100% held cold in stainless steel tank (to preserve fruit]
Alcohol:	12.0%
Residual Sugar:	7.0%
Total Acidity:	0.73 gm/100ml    pH: 3.21
Varietal :	100% Trousseau gris (formerly known as Grey Riesling)
Appellation :	100% Fanucchi Vineyard Wood Road, Russian River Valley Organically Grown, CCOF certified
Cases produced:	411 half-cases, in 375ml bottles
Bottling Date:	March 9, 2005
Release Date:	April 1, 2005



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