

Carol Shelton

2008

Rocky Reserve®

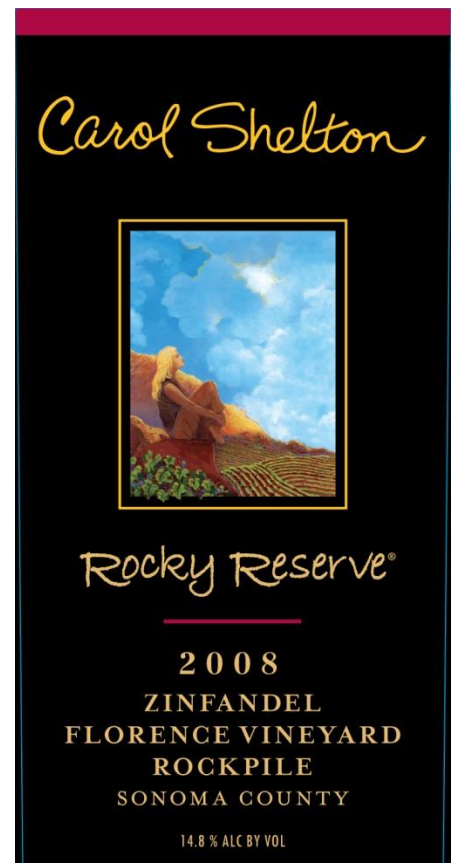
Zinfandel

Florence Vineyard, Rockpile

The name for our reserve wine, **Rocky Reserve®**, comes from the deep red, **rocky** soils of the Florence Vineyard, 1400 feet above Lake Sonoma and Dry Creek Valley.

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:	Nice ruby-red color, blueberry-blackberry fruit, spicy oak smokiness, focused acidity enhances mineral flavors, elegantly structured tannins for aging. 2008 is a bit lighter in body than most years of Rocky.
Harvest Date:	October 1, 2008
Average Brix at Harvest:	26.6°Brix
Average TA/pH at Harvest:	0.56 gm/100ml pH: 3.98
Fermentation Characteristics:	5 days cold soak prior to ferment 20 days total on skins Déléstage 2 times before 10°Brix
Cellar Storage/Aging:	24 months in barrels -- 30% new American 20% new French 50% older French/American
Alcohol:	14.75%
Total Acidity:	0.74 gm/100ml
pH:	3.71
Varietal :	95.5% Zinfandel, 4.5% Petite Sirah
Appellation :	100% Florence Vineyard Rockpile, Dry Creek Valley
Cases produced:	345 cases
Bottling Date:	January 17, 2012
Release Date:	March 15, 2012



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