

# Carol Shelton

2009

## TREBORCE ZIN

(pronounced “tra-bor-say”)

Treborce Vineyard, Dry Creek Valley

Winemaker’s Tasting Notes: Nicely layered oaky spice and earthy BLACK fruits, lively! Mocha-cocoa, Creamy vanilla oak, a bit of brown spice raisin cookie--nutmeg/cinnamon. Nice weight to go with food, good structure for aging,

Harvest Date: October 10, 2009  
Average Brix at Harvest: 26.3°Brix (soaked)  
Average TA/pH at Harvest: 0.53 gm/100ml      pH 3.93

Fermentation Characteristics: all bin-fermented and hand punched down  
Total of 12 days on skins, including  
5 days cold soak pre-fermentation

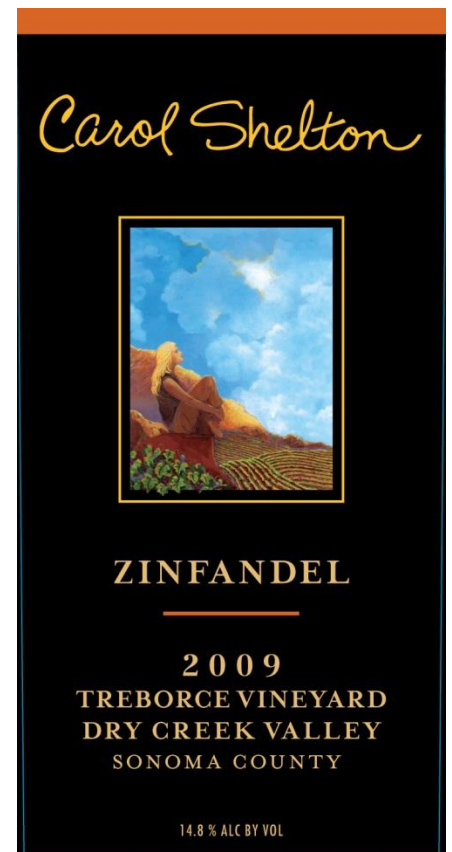
Cellar Storage/Aging: 25 months in oak barrels—mix of  
French and American, 30% new

Alcohol: 15.3%  
Total Acidity: 0.65 gm/100ml  
pH: 3.66 pH

Varietal : 95% Zinfandel field-blended with  
5% Petite Sirah  
Split over 4 clones: Bernier, Buchignani, Massoni, Passalacqua

Appellation : 100% Treborce Vineyard,  
Dry Creek Valley

Case production: 209 cases  
Bottling Date: Jan 17<sup>th</sup>, 2012  
Release Date: February 15, 2013



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

*Carol Shelton Wines*  
3354-B Coffey Lane  
Santa Rosa, CA 95403

wines@carolshelton.com  
www.carolshelton.com