

Carol Shelton

2011

Rocky Reserve®

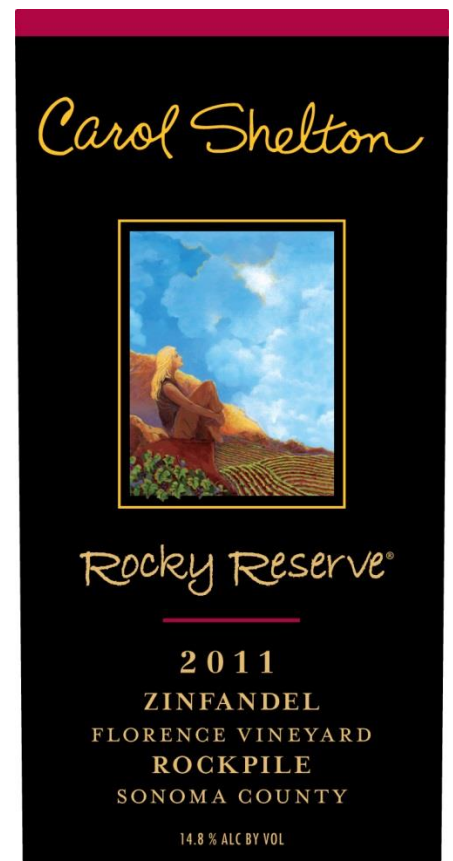
Zinfandel

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, although it is packed with fragrant black and blue berry fruits.

Winemaker's Tasting Notes:	Nice medium-red in color, very pretty black cherry-blackberry fruit, spicy-cedary oak, nicely focused acidity enhances mineral flavors, round, elegantly structured tannins for aging, super plush long finish!
Harvest Date:	October 1, 2011
Average Brix at Harvest:	25.7°Brix
Average TA/pH at Harvest:	0.82 gm/100ml pH: 3.68
Fermentation Characteristics:	5 days cold soak prior to ferment 12 days total on skins All fermented in 0.8-ton bins (3 yeasts) punched down by hand 2-3 times/day
Cellar Storage/Aging:	23 months in barrels --57% French 29% American, 14% Hungarian
Alcohol:	14.9%
Total Acidity:	0.69 gm/100ml
pH:	3.77
Varietal :	87% Zin, 13% Petite Sirah
Appellation :	100% Florence Vineyard Rockpile, Dry Creek Valley
Cases produced:	356 cases
Bottling Date:	December 4, 2013
Release Date:	January 1, 2014



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