

Carol's Bunch

HAPPY HOLIDAYS FROM CAROL SHELTON WINES

Sea-Zins Greetings from the crew at Carol Shelton Wines!

It has been a pretty wild year full of changes here at the winery, from new employees to several new vineyard sources, including our own Chardonnay vineyard, the Hoskins Ranch, located in the southern end of Dry Creek Valley. We are just now looking forward to a bit quieter December to reflect on all of our many blessings...especially those in vinous form!



This year's harvest arrived two weeks ahead of schedule in early August and finished up almost a full month early. On October 9th we received our last load of grapes, the last bit of Petite Sirah from the Wild Thing's Cox Vineyard in Mendocino County. I'm very pleased with the quality of fruit we received this year. Despite a mid-September heatwave, a few mid-harvest rain showers, and the wildfires in neighboring Lake County, 2015 should pan out to be an all-around delicious vintage. Even though we always breathe a big sigh of relief when the last fruit is picked, there is still so much more to be done that we don't get a break until around the holidays. From now on our Crush workload will be focused on finishing up fermentations, putting wine to barrel and cleaning up equipment to put away till next year. On top of all that we will be assembling the 2014 Wild Thing Zin blend for bottling in January—no rest for winos!

We are about to launch the www.carolshelton.com website with a complete makeover! I'm really pleased with the new look, and there are many of my own photographs posted to make you feel like are visiting us vicariously. It is a great resource for anything you could possibly want to know about me, the vineyards, the wines, wine club news, events, recipes and even a blog! We have finally added a new e-commerce page to allow you to purchase wines on the website, and even sign up for the 'Bunch online. For those of you who only touch a computer when forced, don't worry! Carolyn & Deb will still take your orders by phone or e-mail. Keep checking your e-mails for updates on its official launch date.

Your fall Club shipment is full of goodies: the brand new Peaceland Vineyard Zinfandel is a new staff favorite, since it is jam-packed with juicy razzleberry fruit and peppery spice. Check out the article on Peaceland on Page 2 to learn more about the vineyard. Then we have a reprise of the 2013 Wild Thing Zin and one last look at 2012 Pinot Noir, plus new vintages of Rocky Reserve Rockpile Zin (2013) and Florence Vineyard Petite Sirah (2012) from Dry Creek Valley. Last but not least is the very last grab of the 2011 Black Magic, a sweet little charmer meant to warm your bones as the weather cools off this fall.

This newsletter includes a recipe for my mom's favorite Thanksgiving dish, Senator Russell's Sweet Potatoes, that will pair up well with any of our whites or the Rosé, or even with the Pinot Noir and Wild Thing Zin in this box. I hope you enjoy it, and that all your holiday feasts are full of yummy foods, loving family and friends, and of course, lots of delicious Carol Shelton Wines!

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From our "house " to yours—happy holidays!

Carol Shelton

Grower Feature:

PEACELAND VINEYARD

The phone is ringing...

In the spring of 2013, Carol received a phone call from RJ Friedland, the new owner of a vineyard up in the Mayacamas range. The property was originally owned and planted by John Bugay, a renowned landscape artist in Santa Barbara who had recently sold the property. After RJ described the vineyard and what he was growing, Carol was intrigued. RJ's vineyard has three clones she works with at other vineyards: DuPratt, St. Peter's Church and Costa Magna are all grown at Bastoni Vineyard which is just down the street from Peaceland but at a lower elevation, and St. Peter's Church is the Zinfandel clone grown on Jack Florence's vineyard up in Rockpile. "I wanted to see how different it tasted at *that* higher elevation, with *that* style of pruning, in *that* soil, with no irrigation. I was really pleased with that first year, 2013, so I hope to keep making it." The icing on the cake for Carol was that RJ was also growing some Petite Sirah and she could blend that tiny bit in with the Zinfandel to make a great wine, 100% from Peaceland Vineyard.



RJ Friedland, Owner



View through the vines at Peaceland Vineyards

What is Peaceland?

Pleased with the wines coming from Peaceland Vineyard, we sought to find out more about this property up in the mountains in the newly dubbed Fountaingrove District AVA just east of Santa Rosa. The name Peaceland is a translation of the family name, Friedland. It happily reminds both RJ & his family that the house and surrounding acreage up in the Mayacamas range is their Graceland. And, it turns out Peaceland is more than its 35 acres of grape vines, it also boasts a large orchard, 3 gardens filled with corn, beets, carrots, potatoes, tomatoes, pumpkins, plus a variety of squash and berries. In an effort to be completely sustainable on their 200 acres of peaceful land, RJ hosts bees that help

pollinate and provide honey, and chickens that help prevent pests and lay eggs that are served at local restaurants. For RJ, Peaceland is a new life, and in his own words, "where we recognize the importance of nature in life. I want to cater to the nature that is already here, as much as possible. We are moving towards biodynamic and we will soon be certified sustainable. It's about respect for the land and the environment. That's important to me."

Carol is not the only one to appreciate Peaceland Vineyard's great fruit, Lambert Bridge buys Cabernet Franc, and Williamson, Ryme Cellars and Bodkin also buy different fruit from RJ. If you ask RJ, his only long term goal is to grow great grapes for people, and he appears to be accomplishing it well. All the different lots on the property are south facing, and all the Zinfandel is high head-trained. With shallow, rocky soils, the fruit Carol picks from Peaceland is deeply flavored, and treated with her skill and style, creates a Zinfandel that is delicious and unique.



Costa Magna Clone of Zinfandel

Club Recipe: Senator Russell's Sweet Potatoes

This was my Mom's favorite Thanksgiving dish for our annual feast. Years after we moved from Rochester, New York to the San Francisco Bay Area, I found a cookbook in a Reno hotel gift shop that came from the Rochester Junior League, called "Applehood and MotherPie." I gave it to my Mom for her birthday and this recipe was one of many she claimed for her own from the start.

I knew I had really grown up in her eyes when she allowed me to prepare this at my home and bring it to the meal, knowing full well that I cannot follow a recipe as is, if I think I can "improve on it" by putting my own spice twist on it. The addition of cinnamon and orange zest/juice was Mom's idea, but the fresh ginger, rum and "pinches" are all mine! She was my greatest teacher for cooking and for life, who gave me the confidence to experiment in the kitchen and beyond...and lead me to my career as a winemaker where I use the sensory skills she cultivated every day of my life. I give thanks for my Mom this holiday—for whom/ what are you grateful this season?

PS—not sure who Senator Russell was, but he made a yummy dish for our festivities. It pairs wonderfully with our Chardonnay or Viognier or Coquille Blanc. The dry Rosé is awesome with it, as are the Pinot Noir and the Wild Thing Zin, both in this shipment! - Carol

Senator Russell's Sweet Potatoes

Ingredients:

1-29 oz can of yam chunks, mashed (or 1¾ cups mashed cooked sweet potato)
 1/4 cup sugar
 2 Tbsp butter, VERY soft (but not melted)
 1 egg, beaten with
 2 Tbsp milk and
 1 Tbsp dark rum (optional) or orange juice
 ½ tsp vanilla
 2-3 tsp freshly grated orange zest
 1 tsp fresh ginger, grated
 1 tsp cinnamon
 Pinch each of nutmeg, allspice, cloves, dry ginger



Instructions: Combine all of above, mix well and put into a medium sized casserole dish (nice thin layer in 9x13 or thicker layer in a 9x9) that has been sprayed first with Pam. (This can be made a day ahead up to this point.)

"Streusel" Topping

3 Tbsp butter, melted
 3 Tbsp flour
 ½ tsp cinnamon
 ½ cup brown sugar (darker the better)
 ¾ cup chopped pecans

Instructions: Combine the above ingredients and sprinkle over top of yam mixture in casserole dish. Cover loosely with foil (or a lid) and bake in LOW oven (275°F) for 50 min. Uncover and bake another 10 minutes to brown up the topping—yum!

Note: leftovers of this taste great swiped onto the bread of a turkey sandwich in place of butter, but don't forget to add the cranberry relish and stuffing, too! I call that my Second Chance to get Stuffed lunch!

Here are the details on this box of deliciousness, listed in suggested tasting order! The total tab for this shipment is **\$139.20**, before any applicable tax & shipping.

2012 Pinot Noir, Larson Vineyard

Larson Vineyard, in the Sonoma side of Carneros, is owned by our friend and fellow home brewer, Ken Larson. In our Pinot Noir we blended two Dijon clones: 60% clone 115 and 40% clone 667, both hailing from the Dijon region of Burgundy originally. We really like the complex flavors, rich fruit and spicy firm tannin structure that this wine delivers...truly a classic "iron fist in a velvet glove!"

Case Production: 382 cases

Aging Potential: 5-10 years

Composition: 97% Pinot Noir, 3% Petite Sirah & 100% Sonoma County

Price: \$30/\$24 Club **3 Gold Medals!**



Carol's Tasting Notes

Rich black cherry fruit, nice black pepper spice and touch of earth. Firm tannins cloaked in velvety plush silkiness, nice spicy finish. More fruit than a lot of Pinot Noirs—a Zin-lover's Pinot!

2013 *Wild Thing*[®] Old Vine Zinfandel

A reprise look at our 2013 Wild Thing Zin, this was released to you in the February shipment. This is consistently our best-selling favorite in the tasting room and at events, and in retail and restaurants. The wild yeast ferment makes it super creamy and boosts the wonderful berry fruit from our Mendocino grower, and the blend with Carignane and Petite Sirah fills in any "holes" in the flavor profile.

Organically Grown & Wild Yeast Fermented

Case Production: 11,475 cases

Aging Potential: 5-7 years

Composition: 80% old vine Zinfandel, 14% old vine Carignane, 5% Petite Sirah, 1% Alicante Bouschet—75% Mendocino County

Price: \$19/\$15.20 Club **6 Gold Medals & 89 Points from Wine Spectator!**



Carol's Tasting Notes

Aromas of black cherry, plum and raspberry fruit combine with a beautiful hint of vanilla-oak, smoothly textured in mouth, very creamy and round, the finish is long and has lush jammy fruit—this wine is dangerously good! Remember – you are what you drink

2013 PEACELAND Zinfandel

The name of the PeaceLand Vineyard comes from the translation of its owners' German last name—Friedland. The unique "tall-head" trained vines are planted in a wild fantasia of settings—steep hillsides, amidst groves of bay and live-oak, most with stunning vistas of the city of Santa Rosa far below. It was the three separate clones of Zinfandel that drew us to try them out... and we are hooked!

Case Production: 272 cases

Aging Potential: 10-15 years

Composition: 93% Zinfandel, 7% Petite Sirah, All Peaceland & Fountaingrove District AVA

Price: \$30/\$24 Club **First Release & Gold Medal!**



Carol's Tasting Notes

Deep spicy jammy berry, rich chocolatey oak, layers of loveliness! Juicy razzberry jam in mouth, bright acidity and good structure for aging. This baby packs everything that Zin should be and much more!

2013 Rocky Reserve Zin

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.

Case Production: 505 cases

Aging Potential: 15+ years

Composition: 86% Zinfandel, 14% Petite Sirah

Price: \$35/\$28 Club **New Vintage!**



Carol's Tasting Notes

Nice dark-red in color, big blueberry-blackberry fruit, spicy-chocolatey oak, nicely focused acidity enhances mineral flavors, elegantly structured tannins for aging, super plush long finish!

2012 PETITE SIRAH FLORENCE VINEYARD, DRY CREEK VALLEY

The Petite Sirah is farmed by legendary Rockpile grower Jack Florence on a well-draining, rocky riverbed vineyard. Located on the northern tip of Dry Creek Valley, this Petite Sirah is brighter and jammier than its Rockpile counterpart.

Sustainably Grown—

Case Production: 368 cases

Aging Potential: 15+ years

Composition: 100% Petite Sirah

Price: \$40/\$32 Club **4 Gold Medals!**



Carol's Tasting Notes

Blue-purple in color, sweet black razzberry jammy fruit—yum!

Dark chocolatey oak spice, bright acidity but very juicy-supple, bit of warm vanilla at finish, structured tannins for aging.

2011 Black Magic Late Harvest Zinfandel

Every once in a while, a twist of fate can deal a quirky hand, and with a stroke of magic it can become an enchanting experience. Black Magic™ Late Harvest Zinfandel conjures up a charming finale for a delicious meal—lusciously jammy and sweet, it complements many foods from savory cheese plates to decadent chocolate desserts. Abracadabra!

Case Production: 472 cases

Aging Potential: 15+ years

Residual Sugar: 5.6% (sweet)

Alcohol by Volume: 15.5%

Composition: 87% Zinfandel, "Late Harvest," 13% Tinta Madeira Port

Price: \$20/\$16 Club **Last Grab! 5 Gold Medals + Best of Class!**



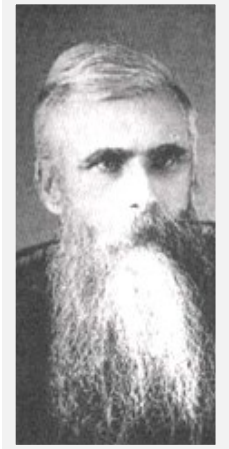
Carol's Tasting Notes

Inky blue-purple in color, yummy deep razz-blackberry jam and luscious dark chocolate of oak spices, sweet but not clumsy, pleasingly balanced with a bit a tartness, not at all hotly alcoholic, bit of warm vanilla at finish.

Fountaingrove: An Epic & Scandalous History

Fountaingrove District is named after a historic vineyard and winery in the region, Fountaingrove Winery, which was founded in 1882 by an enigmatic spiritualist and his small utopian society that same year just outside of Santa Rosa. Thomas Lake Harris built his paradise on a 600 acre patch of land he called the "Eden of the West" and it featured impressive buildings, gardens, a winery and extensive vineyard growing enough to cover around 1,800 acres in its pinnacle.

Harris could be called many things including dubious cult leader, brilliant businessman, prolific poet, perhaps even a visionary and also a con man, but he was "Father Faithful" to his loyal spiritualist followers, The Brotherhood of the New Life. While Thomas Lake Harris founded this wine legacy, insisting he was immortal and demanding the title of King, it's his devoted follower, Kanaye Nagasawa who would be lauded internationally as "The Wine King of California."



Thomas Lake Harris



Kanaye Nagasawa

The winery was one of California's premiere producers both before and after Prohibition thanks to viticulturist and winemaker, Japanese-born Kanaye Nagasawa, nicknamed "Baron Nagasawa" by Californians. In fact, in its heyday the winery produced over 200,000 gallons of wine that were shipped all over the world, most notably Cabernet Sauvignon, Zinfandel and Riesling. At that time, there were other vineyards and wineries of note, like Bastoni Vineyard (the source for our Karma Zin), which was originally planted in 1905 by the current owner's grandparents. Indeed, in 1893 there were 23 wineries in the district producing thousands of gallons every year, contributing to California's long history in the wine industry. Most of the wineries disappeared during prohibition, never to be seen again except for small vestiges of old vines and artifacts that pop up now and again in the region, discovered by hikers or farmers. Fountaingrove Winery was the longest standing, and city officials were loath to demolish it, but the buildings were so dilapidated that it was unsafe. The property had been abandoned since the 1940's shortly after Nagasawa's death, and slowly disappeared over the years, building by building, until this year when the winery was finally demolished. All that remains of this scandalous tale, is an architectural oddity called The Round Barn, which still stands visible from Highway 101 in Santa Rosa. Though the old winery is gone, the spirit remains with the growers and wineries that now represent the Fountaingrove District.

The new District has a seductive history in its namesake, Fountaingrove, but it also has some serious quality in the wines it produces. Carol loves the region so much she makes two single vineyard Zinfandels from the new AVA. The 2012 Karma Zin comes from Bastoni Vineyard which snuggles up to the foot of the mountain at 145 feet elevation. They grow Zinfandel, Petite Sirah and Alicante Bouschet which combine to make the full bodied and delicious Karma. Her newest addition to her Zin line up is the Peaceland Vineyard Zinfandel. It is from higher up the Mayacamas range at 1,200 feet, with shallow and rocky soils that layer in complex and dense flavors that will make your toes curl.

Fountaingrove District Today

Fountaingrove District is a very official sounding title for an AVA named after a now demolished winery that was founded by a cult in the late 19th century. It has maintained deep roots in the wine industry over the last century with family vineyards dotting the landscape, but recognition as an American Viticultural Area (AVA) will give it some public acknowledgement as a great wine producing region. With a nod to its roots, Sonoma County's newest AVA is looking forward with a focus on small family vineyards that produce quality with their own unique character. What is that unique character that makes this region distinct from its Chalk Hill, Russian River Valley and Sonoma Valley neighbors? It is those classic tenets of terroir: topography, soil, and climate. When you add on over a century of wine production you have an epic story of a new California appellation.

Dramatic Topography

Still not on any AVA map that has been published yet, Fountaingrove District became an official AVA on March 20th, 2015, making it the 17th AVA for Sonoma County. If you try to Google a current map of Sonoma's wine country, it fills in the big gaping hole of wine regions just east of Santa Rosa. Fountaingrove District's range covers 38,000 acres with only 600 acres currently planted to grapevines, and it lies between the borders of Napa Valley's

Spring Mountain & Diamond Mountain in the east, Russian River Valley in the west, Chalk Hill & Knight's Valley to the north and Sonoma Valley to the south. Most noteworthy of the topography is vineyard elevations that range between 400 and 2,000 feet, with most of the vineyards are on what are considered foothills at the Western Slope of the Mayacamas Range and a few vineyards have more mountainous landscapes at upper elevations. It is quite a dramatic distance from the bottom of the mountain to the top – but the vineyards of Fountaingrove District share more than their location.

Moderate Climate

At the founding of the AVA, there were 35 vineyards that focus on Cabernet Sauvignon, Merlot, Cabernet Franc, Zinfandel, Syrah, Alicante Bouschet, Petite Sirah, Sauvignon Blanc, Chardonnay and Viognier. Moderate temperatures help to define the climate, as it is shielded from most of the cooling influence of the fog and marine airflow for which the North Coast AVA is known, but isn't quite as hot as the regions to the east and south because of a lone gap in the mountain range that allows just enough of the cool marine air and a morning fog into the valley.

Tuff Soil

The soil of Fountaingrove District is composed of a well-draining mix of "Sonoma volcanics"; in some vineyards it is a blend of volcanic with Franciscan bedrock. The iron rich soil of pumiceous tuff and basalt lava are owed to the eruption of Mount St. Helena 3 million years ago. The same eruption formed the Petrified Forest and Old Faithful Geyser, both located along the edge of the region's borders. The mixed soil is perfect for growing high quality grapes that create complex and interesting wines.

Fountaingrove District growers sought TTB approval and it went through very quickly with no dissent from any individual grower or winery in their region. The concept of a small family vineyard still flourishes; cooperation and working towards a common goal have made them highly successful in creating their new AVA. It seems that the rooted ideals of a utopian society must be in the soil and air in Fountaingrove District, because that quality of communion is one that makes them stand out from other California's AVAs.



Fountaingrove Winery Labels from the mid-1930's

Mark your calendars for these upcoming EVENTS:

December 31, 2016 - January 2, 2017—New Year's Day Dinner with Carol. A 3-night stay at **The Gables Wine Country Inn** in Santa Rosa. That includes champagne toast and appetizers at midnight as we ring in 2016, a five course wine pairing dinner on New Year's Day featuring the fine wines of Carol Shelton Winery (Carol will be there!) and concluding the final day with a murder mystery in the wineries. The all inclusive price, \$895.00 / room plus tax with additional night(s) for \$150.00 plus tax. *Space is limited.* Call Pam to make a reservation at (707)-585-7777.

January 16 – 17, 2016—Winter Wineland 11am – 4pm each day. Ticket price will include wine tasting at all of the participating wineries for the weekend: \$45 Weekend, \$35 Sunday Only, \$5 Designated Drivers Online sales Nov. 10-Jan.11 *All prices increase at the door.* <https://www.wineroad.com/events/winter-wineland/>

February 25 – 27, 2016—Zinfandel Experience with ZAP. Different events all involving Zinfandel in San Francisco over 3 days. Advance tickets online at www.ZinfandelExperience.com.

March 4-6 & March 11-13, 2016—39th Annual Barrel Tasting Weekend. 11:00 am – 4:00 pm each day. Advance tickets online Jan. 22- Feb. 29, 2016: \$50 Weekend, \$35 Sunday Only, \$5 Designated Driver. At the door: \$65 Weekend, \$45 Sunday ONLY, \$10 Designated Driver. <https://www.wineroad.com/events/barrel-tasting/>

Carol Shelton WINES

Order Form

<u>Wines</u>	Retail Price	Wine Club	Quantity
Damiano Viognier 2014 *NEW!*	\$20	\$16.00	_____
Wild Thing Chardonnay 2014 *Special* *Gold Medal*	\$18 40% off—\$10.80		_____
Coquille Blanc 2014 *New Release*	\$24	\$19.20	_____
Wild Thing Rendezvous Rosé 2014 *3 Gold Medals*	\$15	\$12.00	_____
Pinot Noir 2012 *Special* Best of Show/6 Gold Medals/90 pts*	\$30 30% off—\$21.00		_____
Wild Thing Zin 2013 *6 Gold Medals*	\$19	\$15.20	_____
Pizazz Zin 2013 *New Release*	\$19	\$15.20	_____
Lingenfelder Zin 2012 *Special* First Release*	\$33 30% off—\$23.10		_____
Rocky Reserve Zin 2012*Best of Show/DbI Gold/6 Gold Medals*	\$35	\$28.00	_____
Karma Zin 2012 *New Release*	\$30	\$24.00	_____
Rockpile Reserve Petite Sirah 2012 *4 Golds/Best of Show*	\$40	\$32.00	_____
Rockpile Reserve Cabernet 2011 *Special* *Double Gold*	\$50 40% off—\$30.00		_____
King Ridge Cabernet 2011 *Special*	\$50 40% off—\$30.00		_____

Dessert!

Black Magic 2011 "Late Harvest" (375 ml) ***Last Grab*** \$20 \$16.00 _____

1.5L Magnum Wild Thing Zin 2010 3 Gold's/89 Wine Spectator \$80 \$64.00 _____

(375ml) "half bottles" Wild Thing Zin 2012 \$12 \$9.60 _____

Wine Club Only

Peaceland Zin 2013 * **First Release*** *Gold Medal* \$30 \$24.00 _____

Rocky Reserve Zin 2013 *New Release* \$35 \$28.00 _____

Oat Valley Carignane 2012 ***Last Grab*** *Gold Medal* \$28 \$22.40 _____

Florence Petite Sirah 2012 *Gold Medal* \$40 \$32.00 _____

King Ridge Cabernet 2012 *Gold Medal* \$50 \$40.00 _____

Rockpile Reserve Cabernet 2012 *New Release* \$50 \$40.00 _____

Napa Reserve Cabernet 2009 *94 pts Wine Enthusiast* \$90 \$72.00 _____

Check the box to indicate you are age 21 years or older. ** You must be 21+ to order wine.
As a Club Member we have your information on file. Please only fill out the information below if you need to update us!

Name _____

Mailing Address _____ Shipping Address _____

Email Address _____

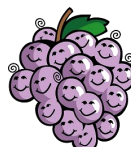
Phone _____ Fax _____

Credit Card # _____ Exp Date _____ CVV _____

(Visa or MC only)



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