

Carol Shelton WINES

2017

Wild Thing Chardonnay

Sonoma County

Carol's Chardonnay is our golden-haired wild child, an exuberant and delectable mouthful of joy. Sourced from her estate vineyard in Dry Creek Valley, this vivacious white wine is a classic California Chardonnay with a delicate balance of richness and acidity to please all the Wild Things out there... Remember, you are what you drink!

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| Winemaker's Tasting Notes: | Tropical fruits like pineapple and a bit of guava, green apple, oak spice. Soft creamy mouthfeel, punctuated by bright acidity and a crisp finish. Very food compatible with chicken, pork or fish! |
| Harvest Dates: | September 5, 2017 |
| Average Brix at Harvest: | 23.4°Brix |
| Fermentation Characteristics: | Whole Cluster pressed and fermented by 5 different yeast strains. 100% barrel fermented, stirred <u>weekly</u> sur lie. About 80% went thru malo-lactic fermentation. |
| Oak contact: | 100% spent 9 months in barrels— 5% new French, Acacia-wood 65% 2-5-year old French (5% =Acacia) 30% neutral Stainless Steel drums |
| Alcohol: | 13.7% |
| Residual Sugar: | 0.5% (dry) |
| Total Acidity: | 0.63 gm/100ml |
| pH: | 3.38 |
| Varietal: | 93% Chardonnay, 5% Marsanne, 2% Viognier |
| Appellation: | Dry Creek Valley - Sustainably Grown |
| Cases produced: | 1407 cases |
| Bottling Date: | June 26, 2018 |
| Release Date: | July 1, 2018 |



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