

Carol Shelton

Black Magic™

2017 Late Harvest Zinfandel Dessert wine
Sonoma County

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! <Extremely Limited Production>

Winemaker's Tasting Notes:	Inky blue-purple in color, yummy deep razz-blackberry jam and luscious dark chocolate of oak spices, sweet and pleasingly balanced with a bit of tart freshness and warm vanilla on the finish.
Harvest Dates:	September 22 and October 2, 2017
Average Brix at Harvest:	33.2°Brix
Fermentation Characteristics:	average of 5 days on skins, punched down twice daily, then pressed off early (at 28-30°brix) and held cold to stop fermentation
Cellar Storage/Aging:	3.5 months in small stainless Steel tank, held cold to prevent fermentation.
Alcohol:	15.7%
Residual Sugar:	6.7%
Total Acidity:	0.74 gm/100ml pH: 3.69
Varietal :	94% Late Harvest Zinfandel 6% Petite Sirah
Appellation :	100% Sonoma County: 50% Florence Vineyard Zin, Dry Creek Valley 38% PeaceLand Vineyard Zin, Fountaingrove 12% Florence Vineyard Zin, Rockpile
Cases produced:	832 half-cases, in 375ml bottles (estimated)
Bottling Date:	January 15, 2018
Release Date:	January 22, 2018
Suggested Retail Price:	\$20.00/ half-bottle



(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