

Carol Shelton

2016

Rocky Reserve®

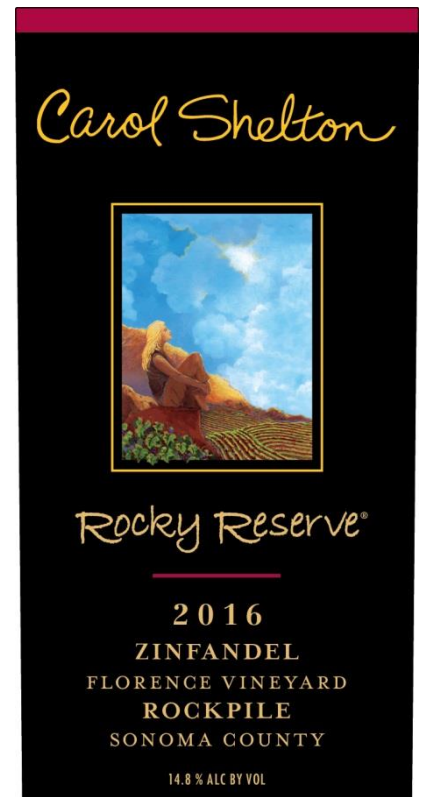
Zinfandel

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

Winemaker'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!
Harvest Date:	September 18, 2016
Average Brix at Harvest:	27.9°Brix (post soaking)
Average TA/pH at Harvest:	0.71 gm/100ml pH: 3.75
Fermentation Characteristics:	5 days cold soak prior to ferment All fermented in 1-ton bins, 15% bleed, hand punched down twice daily 20 days total on skins
Cellar Storage/Aging:	20 months in barrels: 33% new French 33% new American 34% second-fill French
Alcohol:	14.8%
Total Acidity:	0.69 gm/100ml pH: 3.59
Varietal :	87% Zinfandel, 13% Petite Sirah
Appellation :	100% Florence Vineyard Rockpile / Dry Creek Valley
Cases produced:	501 cases
Bottling Date:	June 27, 2018
Release Date:	August 2018



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