

Carol Shelton

COX RESERVE
2014 Old Vine Zinfandel
Cox Vineyard, Mendocino County
ORGANICALLY GROWN GRAPES

The Cox Vineyard of Zinfandel and Carignane was planted in the hills NW of Ukiah by Jack Cox in 1956. This special reserve barrel selection is a tribute to his vision and the love he felt for this land of beautiful redwood forests in the rolling coastal ranges where he loved to hunt for deer and wild boar.

Winemaker's Tasting Notes: Deeper and darker blackberry fruit, almost jammy. More roasty caramel-dark chocolate oak and vanilla-mocha latte, a bit perfumey like red roses and ripe raspberries. Round sweet oaky vanilla cream in mouth, delicious blackberry and spice, great depth of flavor and fruit. Very supple, soft finish. Like blackberry crumble à la mode!

Harvest Dates: September 22-23, 2014

Average Brix at Harvest: 25.8°Brix (after cold soak)

Average TA/pH at Harvest: 0.57 gm/100ml pH 3.55

Fermentation Characteristics: Uninoculated ("WILD") yeast fermentation, which took 5 days to start (cold soak!) for total of 21 days on skins. Déléstaged (pronounced 'del-ess-TAHJd) twice times before 12° Brix

Cellar Storage/Aging: 16 months in all American oak barrels
-- 80% one-year old, 20% new

Alcohol: 15.0%

Total Acidity: 0.67 gm/100ml **pH:** 3.52

Varietal Composition: 92% Old Vine Zinfandel,
6% Petite Sirah, 2% old vine Carignane

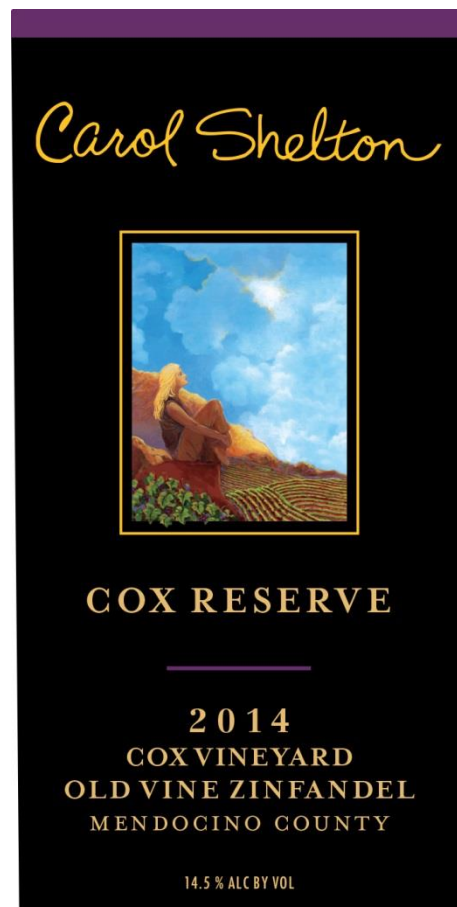
*****Organically and Sustainably farmed and organically grown**

Appellation : 100% Cox Vineyard, Mendocino County

Case production: 210 cases

Bottling Date: May 10, 2016

Release Date: June 15, 2016



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