

# Carol Shelton

## Black Magic™

2019 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:	October 15 & 25, 2019
Average Brix at Harvest:	32.4°Brix
Fermentation Characteristics:	average of 6 days on skins, punched down twice daily, then saignéed at 22-27°Brix and held cold to stop fermentation.
Cellar Storage/Aging:	3.5 months in small stainless Steel tank, held cold to prevent fermentation.
Alcohol:	15.2%
Residual Sugar:	6.2%
Total Acidity:	0.70 gm/100ml pH: 3.70
Varietal :	85% Late Harvest Zinfandel 15% Late Harvest Petite Sirah
Appellation :	100% Sonoma County: 60% Florence Vineyard, Dry Creek Valley 32% Bastoni Vineyard, Fountaingrove 8% PeaceLand Vineyard, Fountaingrove
Cases produced:	920 half-cases, in 375ml bottles
Bottling Date:	January 14, 2020
Release Date:	January 20, 2020
Suggested Retail Price:	\$20.00/ half-bottle



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