

Carol Shelton

2011

Black Magic™

Late Harvest Zinfandel

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!

Winemaker's Tasting Notes:	Inky blue-purple in color, yummy deep razz-blackberry jam and luscious dark chocolate of oak spices, sweet but not clumsy, pleasingly balanced with a bit a tartness, not at all hotly alcoholic, bit of warm vanilla at finish.
Harvest Date:	October 23, 2011
Average Brix at Harvest:	28.5°Brix
Average TA/pH at Harvest:	0.70 gm/100ml pH: 3.64
Fermentation Characteristics:	8 days on skins in ¾ ton T-bins, punched down twice daily & dry ice cooled. Pressed off on Halloween!
Cellar Storage/Aging:	15 months in barrels -- 50% new or 1-yr-old American oak 50% older American oak
Alcohol:	15.5%
Residual Sugar:	5.6%
Total Acidity:	0.65 gm/100ml
pH:	3.73
Varietal :	87% Zinfandel, "Late Harvest," 13% Tinta Madeira Port
Appellation :	87% Bastoni Vineyard, Sonoma Co. 13% CA
Cases produced:	472 half-cases, in 375ml bottles
Bottling Date:	July 2, 2013
Release Date:	January 15, 2014
Suggested Retail Price:	\$20.00/ half-bottle



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