

Carol Shelton

2018

Maggie's Reserve Zin

Old Vine Zinfandel
Maggie's Vineyard, Sonoma Valley

This beautiful century-old vineyard in the heart of the Sonoma Valley was a favorite of a dear Friend-in-Zin, the late Kent Rosenblum. Its head-trained old gnarlies produce rich layers of jammy-spicy razzberry fruit that are a true delight. Let's celebrate the fruits of Kent's great legacy!

Winemaker's Tasting Notes: Very complexly layered raspberry fruit, sweet vanilla oak. full spice cupboard, lots going on in this one!
Creamy vanilla oak, great balance with fruit, a bit tart in entry
But rich in mouth, good structure for aging.

Harvest Date: September 18, 2018
Average Brix at Harvest: 26.7°Brix (soaked)
Average TA/pH at Harvest: 0.83 gm/100ml pH 3.22

Fermentation Characteristics: 4 days cold soak prior to ferment in 0.8-ton bins
Hand punched down twice daily
21 days total on skins, including 5 days extended maceration

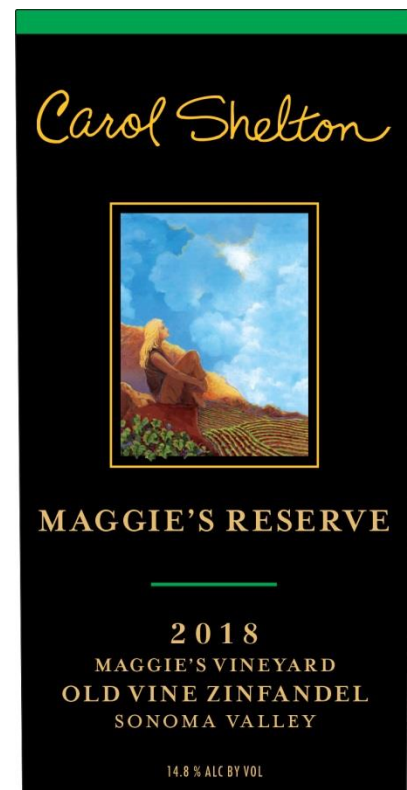
Cellar Storage/Aging: 19 months in barrels—
25% new French,
25% 2nd fill American, and
50% 2-yr-old French & American

Alcohol: 14.8%
Total Acidity: 0.77 gm/100ml
pH: 3.30 pH

Varietal : estimated 90% Zinfandel
(remaining 10% is field-blend with Carignane,
Alicante Bouschet, Petite Sirah, etc)

Appellation : Maggie's Vineyard, Sonoma Valley
Head-trained Old Vines (planted in 1920's?)

Case production: 233 cases
Bottling Date: May 29, 2020
Release Date: March 2021
Suggested Retail Price: \$38.00/bottle



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