

Carol Shelton

2017

Oat Valley Carignane

Oat Valley Vineyard, Alexander Valley

Back to the future at last! Carol used the vibrant red Carignane from these 60+ year old vines at her long stint as winemaker at Windsor Vineyards, and now they have come “back home to mama!”

Winemaker's Tasting Notes: Wow—big smoky-caramel oakiness on a deep razzberry fruit core. Creamy in mouth, a bit of brown spices-nutmeg/cinnamon, with Lively acidity, good depth of fruit without being jammy or overripe. Lingerin g razzberry-chocolate finish, great with pork tenderloin, strawberry salad or even grilled salmon!

Harvest Date: October 16, 2017
Average Brix at Harvest: 23.3°Brix (soaked)

Fermentation Characteristics: Fermented in 1-ton bins, hand punched down twice daily. Total of 12 days on skins, including 2 days cold soak pre-fermentation.

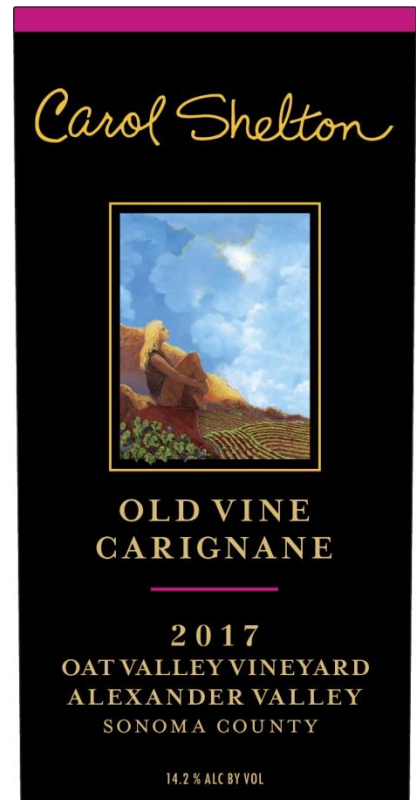
Cellar Storage/Aging: 17 months in oak barrels—
50% new American
50% 1 & 2-yr-old American

Alcohol: 14.15%
Total Acidity: 0.70 gm/100ml
pH: 3.48 pH

Varietal Composition: 98% Old Vine Carignane, 2% Petite Sirah

Appellation : Oat Valley Vineyard,
Alexander Valley (north of Cloverdale)
70+ year old vines, sustainably dry-farmed,
Head-trained beauties

Case production: 292 cases
Bottling Date: May 24, 2019
Release Date: March 1, 2021



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