

# Carol Shelton

2016

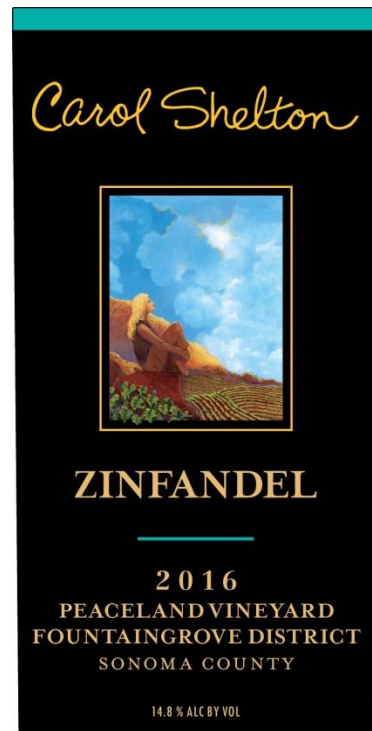
## Peaceland Zin

Zinfandel

PeaceLand Vineyard  
Fountaingrove District AVA

The name of the Peaceland Vineyard comes from the translation of its owners' German last name—Friedland. The unique “tall-head” trained vines are planted in a wild fantasia of settings—steep hillsides, amidst groves of bay and live-oak, most with stunning vistas of the city of Santa Rosa far below. It was the three separate clones Zinfandel that drew us to try them out...and we are hooked!

Winemaker's Tasting Notes:	Deep spicy jammy berry, rich chocolatey oak, layers of loveliness! Juicy razzberry jam in mouth, bright acidity and good structure for aging. This baby packs everything that Zin should be and much more!
Harvest Date:	September 22, 2016
Average Brix at Harvest:	27.5°Brix (soaked)
Average TA/pH at Harvest:	0.61 gm/100ml      pH 3.47
Fermentation Characteristics:	6 days cold soak prior to ferment, 16 days total on skins Déléstaged 7 times before 12°Brix
Cellar Storage/Aging:	20 months in barrels: 45% new American 20% new French 35% 1-2-yr-old French and American
Alcohol:	14.77 %
Total Acidity:	0.73 gm/100ml      pH: 3.43
Varietal :	81% Zinfandel, from three clones: 44% DuPratt, 35% Costa Magnum, 22% St. Peters Church 16% Petite Sirah, 3% Carignane
Appellation :	97% Peaceland Vineyard, off Riebli Road (in new “Fountaingrove District” AVA) ~15-year-old, high-head-trained “trees”
Case production:	566 cases
Bottling Date:	June 26, 2018
Release Date:	February, 2019



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