



# Carol's Bunch

## HAPPY HOLIDAYS!

Sea-Zins greetings to our loyal members of Carol's Bunch! It is still the middle of harvest as I write this, but the holidays seem to arrive faster every year, right?! We need to get this marvelous box of joyful libations into your eager paws early in the season, so we can make sure you have it in time for all of your feasts and celebrations. Let the festivities begin!

In this shipment you will find three new vintage releases and three second visits of old friends, plus our annual gift to you, the legendary tin of dark chocolates to accompany the Black Magic Late Harvest Zin, plus our ever-popular TSA-approved cork puller! *Note:* The TSA will allow this in carry-on bags but you must *show* it to them...or else! Make sure you do not miss those items since they are small and could get lost in your gleeful opening of your box.

Now for news of harvest...my 43rd overall and 20th for my own brand...it was a HUGE one! A few vineyards picked out a bit short but overall, most of our growers brought us an "abbondanza" of grapes, so we are quite stretched at the seams right now. There are lots of beautiful ripe flavors and lusciousness on the way, to be sure, plus a few totally new vineyard sources that intrigued me and show great promise. As of today's writing (October 20th), we still have Alicante Bouschet, Oat Valley Carignane and several Late Harvest Zin vineyards left to pick, but we will hopefully have everything in by the end of the coming week's "heat" spell—can you imagine 88-90°F in the fourth week of October?! Global warming at work...



Our new winery project is humming right along, as Mitch and I have met with the Planning Department staffers of the City of Windsor several times, and we are working with a great architect to get the plans in the required state for final review before we go for the big building permit. So far all systems seem to be a GO on this project, in which we will build a 35-40,000 sq ft winery with a beautiful new tasting room and patio, plus (hopefully) a full restaurant, all to be built in the middle of the "Windsor Beverage District," which is full of other wineries, breweries, a cidery, and even a distillery, and it's a stone's throw from the new \$50million facility of Russian River Brewing. I will be able to bring all of my wine production into one space at long last, and offer all of you a fantastic hospitality center. It will be wonderful to return to Windsor, because I developed much of my winemaking skills during almost 20 years at Windsor Vineyards. Our target date for completion is the Summer of 2021...we will keep you posted as things progress!

...And of course there is that other building project...our home, which was totally destroyed in the October 2017 Tubbs Fire. After 2 long years, we expect it to be finished in late November of this year. It was fun to choose all of our design materials, but we have been so crazy busy with travels and bottlings and now harvest that the sense of anticipation is a bit distant. Tho only a month away, it seems like a dream that our long wait might actually be over that soon. Debbie Rickards of our Tasting Room staff, who also lost her home in the Fires, has just now moved into her newly rebuilt house, which she loves, tho I think she agrees it will be a while before it really feels like home. We need to create memories in our new homes and fill them with love!

No matter where you find yourselves for the holiday season, we want to wish you wonderful times with loved family and friends, lots of your favorite foods, and of course plenty of delicious Carol Shelton wines!

From our crew to yours, Happy Holidays!

*Carol Shelton*



Here are the details on this box of deliciousness, listed in suggested tasting order!  
The total tab for this shipment is \$147.20, before any applicable tax & shipping.

## 2016 Wild Thing® Zin

Our Signature Zin, your second bottle of this new release. As usual Carol used only the yeasts growing on the skins of the grapes to do the fermentation, making it smoother and creamier than many other reds, as some new wine drinkers say—“less bitey” and dangerously good!

**Organically Grown and Wild Yeast fermented**

**92 Points Wine Spectator, Double Gold and 4 Gold Medals**

78% Zinfandel, 14% Carignane, 8% Petite Sirah---99% Mendocino County

Case Production: 8220 cases of 750ml, plus 570 cases of 375ml

Aging Potential: 5-7 years

Price: \$19.00/ \$15.20 Club

**Carol's Tasting Notes:** Aromas of black cherry, ripe plum and raspberry fruit combine with a hint of cigar box, and vanilla-oak baking spice loveliness. Smoothly textured in mouth, and the palate is very creamy and round, with a finish that is long, with lush jammy fruit.



## 2016 MONGA ZIN Lopez Vineyard

We sent this to you all in the April 2018 shipment, and it is tasting so good now that we wanted you to have a second chance to see how it has evolved. We had to fiercely guard this allocation just for you! Harsh weather in the Mojave Desert meant there was no Monga Zin produced in either 2015 or 2018, so this baby is in hot demand! **Organically Grown**

**91 Points Wine Spectator, 90 Points and Editor's Choice, Wine Enthusiast**

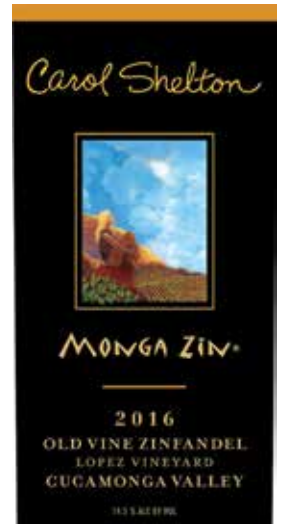
100% Zinfandel, 100% Lopez Vineyard, Cucamonga Valley, planted in 1918 and totally dry-farmed “bush” vines that are only 2 feet tall!

Case Production: 763 cases

Aging potential: 5-20 years

Price: \$24.00 / \$19.20 Club **Last grab!**

**Carol's Tasting Notes:** Deep black cherry fruit, dried cranberry, orange zest, berry patch in the sun! Dusty vanilla-caramel oak, graham crackers, and cocoa. Fragrant Moroccan-Asian spices—Chinese 5-spice mélange...Mouthfeel is creamy yet tangy bright cherry, firm-sturdy tannins and a long, lush finish. Super concentrated, very mouthfilling!



## 2016 Karma Zin Bastoni Vineyard

This wine marks our return to the single vineyard version of this wine after straying off to make a red blend, the Karma Reserve. This quasi field blend vineyard was lucky to have survived the Tubbs Fire of 2017, since it is located in the Fountaingrove District AVA which bore the brunt of the fire's fury. With all of its varieties it produces truly classic OVZ flavors.

**2 Gold Medals so far**

77% Zinfandel, 12% Alicante Bouschet, 8% Petite Sirah, 3% Carignane

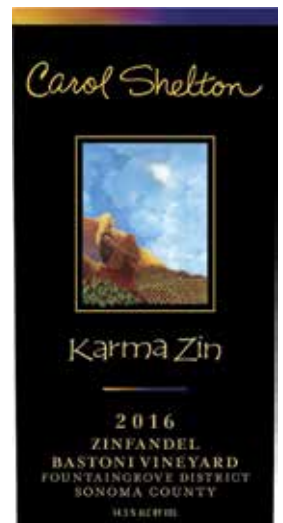
97% Bastoni Vineyard, Fountaingrove District AVA

Case Production: 235 cases

Aging potential: 5-15 years

Price: \$33.00 / \$26.40 Club **Brand new release!**

**Carol's Tasting Notes:** Very complexly layered spice and black fruits, lively! Dark chocolate, creamy oak, a bit of vanilla cola, brown spices-nutmeg/cinnamon. Rich in mouth, good structure for longer aging, as it is still a bit chewy in its youth.



## 2017 Rocky Reserve Zin, Rockpile

Our flagship wine, the very best Zin we produce every year. Carol was a co-founder of the Rockpile AVA with her grower, Jack Florence Sr., whose vineyard planted in 1997 at 1400 ft elevation is the star of the show. It lies above our morning fog and has a much more even growing season than Dry Creek Valley below it, which allows for it to develop very polished tannins and Cabernet-like structure...our "Zin with the Heart of a Cab."

### Mitch's favorite!

87% Zinfandel, 13% Petite Sirah

100% Florence Vineyard, Rockpile AVA

18 months in barrel—50% new French and American

Case Production: 602 cases

Aging potential: 5-20 years

Price: \$38.00 / \$30.40 Club **Brand new release!**

**Carol's Tasting Notes:** Nice dark-red in color, big blueberry-blackberry fruit, spicy-chocolatey oak, nicely focused acidity enhances mineral flavors, elegantly structured tannins for aging, super plush loooong finish!

## 2015 ROCKPILE RESERVE Cabernet Sauvignon, Rockpile

At 2000 ft elevation, this vineyard has 360° exposure, which allows for steady even ripening and delicious flavors. It was planted by Rod and Cathy Park, who had a lot of vision to go so far off the grid, planting the very first vines in Rockpile in 1992. They recently sold the vineyard to the Wilson family of wineries, who are gracious enough to share its fruit with their Sonoma County neighbors!

### 1 Gold Medal so far

100% Cabernet Sauvignon

100% Rockpile Vineyard, Rockpile AVA

30 months in 100% new French oak barrels

TINY Case Production: 183 cases

Aging potential: 5-20 years

Price: \$50.00 / \$40 Club **Brand new release!**

**Carol's Tasting Notes:** Dark red in color. Black cherry-cola and cassis fruit, long and deep on nose and palate. Cedary oak spice and warm pipe tobacco aromas, dark chocolate, vanilla at finish, smoothly structured tannins. Classic and stylish Cab.

## 2017 Black Magic Late Harvest Zinfandel Dessert Wine

We hoarded the very last bits of this perennial favorite sweetie to make sure you all had it for the holidays, along with our legendary 72% cacao chocolate morsels in a tin, the perfect complement for the chocolatey-raspberry goodness in this tiny bottle—it is dessert all by itself!

### Best of Show Dessert Wine, Double Gold and multiple Gold Medals

94% Late Harvest Zinfandel, 6% Late Harvest Petite Sirah

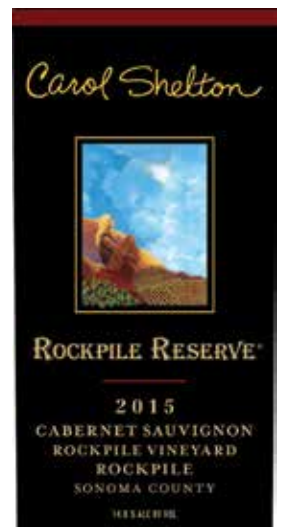
100% Sonoma County: 50% Dry Creek Valley, 38% Fountaingrove District, 12% Rockpile

Case Production: 832 half-cases produced, in 375ml bottles

Aging potential: 5-8 years, maybe more?

Price: \$20.00/ \$16 Club **VERY last grab!**

**Carol's Tasting Notes:** Mocha, cherry cordial, a whiff of raisinettes, lovely chocolate syrup with a slight touch of mint chip, black pepper, and orange peel on the nose. In the mouth are explosions of dark chocolate and coffee, with gorgeous jammy black raspberry with a slightly chewy texture and well-balanced sweetness. Simply magical with our chocolates...



Here is the recipe we are serving for this November's *Wine & Food Affair*, our favorite of all the Wine Road events. We were asked to showcase local products, which is why we named the cheeses we used, but you can substitute your own favorites if you cannot obtain our local stuff. The pilaf's dried cranberries pair beautifully with the vibrant red fruit of our Oat Valley Carignane, which we will serve at the event.

## Zinfandel Braised Short Ribs with Farro-Quinoa Cranberry Pilaf and Grazin' Girl Crème Fraîche

*Recipe courtesy of Chef Gregory Hallihan*

*Serves 4*

5 lbs. bone in short ribs  
1 cup diced carrots  
1 cup diced celery  
2 cups diced onion  
3 T. tomato paste  
5 sprigs fresh thyme  
1 bottle *Carol Shelton Zinfandel or Carignane*  
4 cups beef stock, low sodium  
2 T. olive oil

2 cups quinoa, well-rinsed  
2 cups farro  
1 cup diced cranberries  
1 T. unsalted butter  
2 sprigs fresh thyme  
1 T. + 1 t. salt, divided  
8 cups water, divided

8 oz. Valley Ford Creamery Grazin' Girl Gorgonzola-style cheese, at room temp  
8 oz. Bellwether Farms Crème Fraîche

In a dutch oven (one that has a lid) heat 2 T of olive oil. Season short ribs with salt and pepper and dredge in flour. Caramelize the short ribs, browning well on all sides. Add the onions, celery, and carrots, then work in the tomato paste and gradually add the wine, beef stock

and thyme. Bring to a boil, cover and simmer on low heat for 3 hours. At the end of the cooking time remove the ribs. Remove rib meat from bones and discard bones, but reserve braising liquid for sauce. It may be necessary to reduce the remaining liquid by simmering it longer on its own to attain a richer finish in your sauce.

In a bowl mix Crème Fraîche and Gorgonzola till well blended. Season lightly with salt to taste if desired.

In a small pot put farro with 4 cups of water and 1 tablespoon salt. Bring to a boil, cover and reduce heat to a simmer. After 30-35 minutes, check on water level—you may need to add a bit more water as this does take at least 55 minutes to cook.

Put quinoa in a small pot with 4 cups water and 1 teaspoon of salt. Add diced cranberries and a pat of butter. Bring to a boil, then reduce to very low heat and simmer for about 15 minutes or until done.

In a medium-sized bowl, combine the cooked and cooled farro with the quinoa-cranberry mixture, then add the chopped fresh thyme and mix well. Season if necessary.

To assemble each serving, put the farro-quinoa pilaf on the bottom, add a layer of braised short rib meat and drizzle some of the crème fraîche-gorgonzola mixture on top, then finish with a healthy spoonful of the reduced braising liquid.

## Events

### 2019

Nov 6-7 Vintner's Holidays at the Ahwahnee, Yosemite [www.yosemite.com/events](http://www.yosemite.com/events)  
Nov 10 Zins in the Kitchen at Copia, a ZAP event in Napa! [www.zinfandel.org](http://www.zinfandel.org)  
Nov 15-16 San Diego Wine & Food Festival [www.sandiegowineclassic.com](http://www.sandiegowineclassic.com)  
Nov 26 Tasting Seminar at Julio's Liquors in Westborough, MA [www.juliosliquors.com](http://www.juliosliquors.com)

### 2020

Jan 18-19 Winter Wineland at the winery, [www.wineroad.com](http://www.wineroad.com)  
Jan 25 Wine Pairing dinner at Snowbird Resort, UT [www.snowbird.com](http://www.snowbird.com)  
Feb 1 ZAP Grand Tasting, Pier 27 in San Francisco [www.zinfandelexperience.com](http://www.zinfandelexperience.com)