

Carol Shelton

2020

Wild Thing Viognier

Damiano Vineyard, Placer County

High up in the Sierra Nevada, in the California Gold Country town of Auburn, lies this gem of a vineyard of Viognier, planted and managed by the father and son team of John and Joe Damiano. When picked just a bit less ripe than many CA Viogniers, the fruit expresses lively citrus and gentle white flower aromatics, while barrel fermentation in mostly older French oak barrels leads to a wine of perfect structure and creamy-crispy balance.

Winemaker's Tasting Notes: Beautiful nose of white flowers (jasmine, gardenia and honeysuckle) mingled with pretty green tea, grapefruit and orange zest aromas, only a light kiss of creamy vanilla oak toast. Super crisp acidity without being puckery tart, just pinpoint balanced with trace of sweetness and creaminess from oak. Juicy, mouth-watering Honey-crisp apple and citrus, green peach fruit. Great structure to pair with lemon-butter shrimp or Thai food or even to drink solo.

Harvest Date: August 22, 2020
Average Brix at Harvest: 24.8°Brix---0.5 Total Acid /3.75 pH at harvest

Fermentation Characteristics: Destemmed to press and cold settled.
Cellar Storage/Aging: 100% barrel fermented, stirred weekly sur lie.
No Malo-lactic fermentation, so it is crisply finished.

Oak contact: 100% spent 8 months sur lie in barrels—
90% neutral French, 10% neutral American

Alcohol: 13.4% Residual Sugar: 0.35% (dry)
Total Acidity: 0.61 gm/100ml pH: 3.37

Varietal: 96% Viognier –2 clones:
50% Calera and 50% Entav 642
4% Roussanne

Appellation : 90% Damiano Vineyard, Placer County
10% Nevarez Vineyard, Paso Robles
All sustainably farmed

Cases produced: 599 cases
Bottling Date: May 25, 2021
Release Date: October, 2021



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