



Carol's Bunch

What a Winter!

While it has been a heck of a COLD winter for the Midwest and the Eastern half of the US, we here in California have been drenched in the “atmospheric river” of one rain storm after another! With the ground getting super saturated, the vineyards are knee deep in floodwaters, as are some yards and roads. It has been a tad colder than usual, so bud-break will be later than in many years, which is good because the hail (and freezing nights) we have had would be extremely damaging to tender young buds as they emerge. The vines are still dormant until things warm up, so the excess water is not really a problem unless it causes some hillsides to slip, taking vines with them. In fact, state officials may even declare our drought to be at an end at last...at least for now! But it ain't really over till it's over, you know what I mean? Let's just hope that stupid groundhog was right and winter ends soon for all of us...and in the meantime, let us bring you a taste of spring in a glass, ok?

As always, your February club shipment has some really special goodies! To start with, try the new vintage of 2018 Wild Thing Rendezvous Rosé of Carignane, which gives you a teasing taste of Spring with its crisply dry, minerally-strawberry delight. Compare that with a last look at our 2015 Oat Valley Carignane, made from old vines in the northern reaches of Alexander Valley—with its lively razzberry fruit, I think this is my favorite wine of the entire 2015 vintage! Next up we have the perennial favorite of folks across the US, the 2015 Wild Thing Zinfandel, making its last appearance in your club shipments, because we will dive into the 2016 vintage of this wine in April. Next up is the brand new 2016 Cox Reserve Zinfandel, a blend that we first created to honor Jack Cox, the late grower of our Wild Thing Zin in Mendocino. Like that first bottling, this is a barrel selection of tiny production, bottled exclusively for you all in Carol's Bunch. Another favorite wine in this shipment is the newest and penultimate release of 2016 Peaceland Zinfandel. This incredible vineyard in the Fountaingrove District was totally destroyed by the Tubbs Fire in October 2017, but we are keeping our fingers crossed that the grower will replant these vines eventually. We saved perhaps the best for last...the 2014 Rockpile Reserve Cabernet Sauvignon, with its elegant restraint and powerful Cabernet-cassis fruit, also a bottling only available to the Club.



We have been asked by so many of you about our progress on the path to recovery after the fires of October 2017, so here is the scoop. Both Mitch and I and our tasting room employee, Debbie Rickards, lost our homes, but we are finally starting to see a small bit of construction on the rebuilding sites of our burnt-out homes—we both have our concrete foundations and some walls getting framed in—studs only so far, no real walls, and only the first story as yet. It seems like it is going terribly slowly, but we have to remember that there were over 5000 homes destroyed and there is a lot of competition for things like lumber and labor, and the heavy rain this season

is also slowing things down. Current updates on potential move-in dates are midsummer 2019 for Deb and late fall 2019 for Mitch and me. No matter when we return home, we are very grateful for all the support you have shown us—we will get thru this and move on with our lives, creating new memories in our new homes—#Sonoma Strong!

I plan to be traveling a bit this spring, in between bottlings. We are excited to add a new Louisiana distributor to our team, so we might make it to NOLA and Alabama Gulf coast in April, plus I am trying to arrange some time in New England in June. I hope to see some of you on my travels!

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Carol Shelton

Our wines

2018 *Wild Thing*[®] Rendezvous Rosé

Mendocino County

We were tickled **pink** to have our 2017 Rosé featured on the front cover of the Wine Spectator in March 2018, then we were over the moon when it was named to the Wine Spectator's Top 100 Wines of the World for 2018, one of only two Rosés to receive that distinction. So our beautiful Rosé has arrived!

Created by bleeding half of the “pink” juice off of red Carignane grapes a full two days after crushing them, it is fermented cold like a white wine to retain every delicious drop of crisp strawberry fruitiness.

Organically Grown

Brand New Release!

Case Production: 2830 cases

Aging Potential: 3-5 years

Composition: 62% Carignane, 36% Zin, 2% Petite Sirah

Price: \$17/\$13.60 Club



CAROL'S TASTING NOTES

Light cranberry color, delightful mineral and juicy strawberry fruit aromas, nice lift of fresh orange zest, tangy vanilla crème fraîche on strawberry shortcake! Refreshingly crisp and dry, mouth-watering actually. Great with almost any food, from sushi to salmon to BBQ!

2015 *Wild Thing*[®] Old Vine Zinfandel

Mendocino County (Mostly Cox Vineyard)

This is consistently our best-selling favorite in the tasting room and at events, and in retail and restaurants. The wild yeast ferment makes it super creamy and boosts the wonderful berry fruit from our Mendocino grower, and the blend with Carignane and Petite Sirah fills in any “holes” in the flavor profile.

Organically Grown & Wild Yeast Fermented.

1 Platinum, 2 Double Gold & 1 Gold Medal, plus 92 Points/Editor's Choice from Wine Enthusiast!

Case Production: 10,820 cases

Aging Potential: 5-7 years

Composition: 78% Zinfandel, 14% Carignane, 8% Petite Sirah

Price: \$19/\$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 COX RESERVE, Old Vine Zinfandel

Cox Vineyard, Mendocino County

The Cox Vineyard of Zinfandel and Carignane was planted in the hills NW of Ukiah by Jack Cox in 1956. This special reserve barrel selection is the second vintage in which we made it. It is a tribute to his vision and the love he felt for this land of beautiful redwood forests in the rolling coastal ranges where he loved to hunt for deer and wild boar.

Organically Grown

Gold Medal Winner & Very Limited Release— WINE CLUB ONLY!

Case Production: 196 cases

Aging Potential: 5-10 years

Composition: 78% Zinfandel, 14% Carignane, 8% Petite Sirah,—100% Cox Vineyard, Mendocino County!



CAROL'S TASTING NOTES

Deeper and darker blackberry fruit, almost jammy. More roasty caramel-dark chocolate oak and vanilla-mocha latte, a bit perfumey like red roses and ripe raspberries. Round sweet oaky vanilla cream in mouth, delicious blackberry and spice, with great depth of flavor and fruit. Very supple, soft finish. Like a blackberry crumble à la mode!

*Here are the details on this box of deliciousness, listed in suggested tasting order!
The total tab for this shipment is \$141.60, before any applicable tax & shipping.*

2015 OLD VINE CARIGNANE

Oat Valley Vineyard, Alexander Valley

Back to the future at last! Carol used the vibrant red Carignane from these 70+ year old dry-farmed and head-trained vines at her 20-year stint as winemaker at Windsor Vineyards, and now they have come “back home to mama!” Because good red Carignane requires very ripe grapes to calm the acidity and bring a rounder mouthfeel, these are our last grapes to harvest every year, but the resulting wine is well worth the wait.

Sustainably Grown

1 Platinum, 4 Gold Medals, 2 Best of Class, plus 90pts--Wine Spectator

Case Production: 428 cases

Aging Potential: 8-10 years

Composition: 95% Carignane, 2% Zinfandel, 1.5% Petite Sirah, 1.5% Alicante Bouschet

Price: \$28/\$22.40 Club



CAROL'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. Lingering razzberry-chocolate finish, great with pork tenderloin, strawberry salad or even grilled salmon

2016 PEACELAND ZINFANDEL

Peaceland Vineyard, Fountaingrove District

The name of the Peaceland Vineyard comes from the translation of its owners' German last name—Friedland. Three separate clones of Zinfandel each bring different flavor profiles, spiced up by a dollop of “Pet.” The unique “tall-head” trained vines were 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 this woody setting that brought about its demise in the Tubbs Fire of 2017, when the vineyard was totally destroyed—this is the debut of its penultimate vintage release.

Double Gold & Gold Medal winner, NEW Release!

Case Production: 566 cases

Aging Potential: 10-15 years

Composition: 81% Zinfandel, three clones: 44% DuPratt, 34% Costa Magnum, 22% St. Peters Church, plus 16% Petite Sirah and 3% Carignane

Price: \$35/\$28.00 Club



CAROL'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!

2014 ROCKPILE RESERVE CABERNET SAUVIGNON

Rockpile Vineyard, Rockpile

The Rockpile Vineyard lies 'way off the grid at 2000 foot elevation, with superb 360 degree exposure to the sun. It is graciously styled with black cherry-cassis fruit and a nice hint of tobacco and cedar-spice, with the long smooth creamy finish and touch of minerality that is so characteristic of Rockpile reds.

Sustainably Grown

91pts—The Wine Advocate, Double Gold and Gold Medals, Best of Class, 95 points

Case Production: 244 cases

Aging Potential: 7-15 years

Composition: 98% Cabernet Sauvignon, 5% Petite Sirah

Price: \$50.00/\$40.00 Club



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, just a touch of minerality.



Carol Shelton

W I N E S



MARK YOUR CALENDARS FOR THESE UPCOMING EVENTS:

MARCH 1-3 AND MARCH 8-10, 2019

Wine Road Barrel Weekends

Taste 5 delicious wines from the barrels and buy futures on them at great discounts! www.wineroad.com

APRIL 6, 2019

Pick of the Vine benefit for Senior Advocacy

5:00 pm – 8:00 pm

Luther Burbank Center, Santa Rosa, www.pickofthevine.org/buy-tickets/

APRIL 13, 2019

Vin Diego Wine Festival

3:00 pm – 7:00 pm

San Diego Waterfront Park, San Diego, www.vindiego.ticketsauce.com/e/vindiego-7th-grand-tasting-event/tickets

APRIL 26-27, 2019

California Wine Festival

3:00 pm – 7:00 pm

Dana Point, www.californiawinefestival.com/dana-point

May 11, 2019

Gualala Arts Wine Tasting & Auction

3:00 pm – 5:30 pm

More than 20 premium wines are featured each year at this annual event that takes place throughout the Arts Center, an architectural gem nestled in the redwoods. www.gualalaarts.org.

REMINDER:

Did you pick up your Club Shipment?

Thanks to your enthusiastic support, we have grown a lot in the last few years. Now we are having a hard time fitting everything into our current building. This means we don't have room to store your wine.

For those of you who enjoy picking up your club shipment, we've implemented a new policy of a maximum 3 months of storage time.

We'll give you a call to remind you that your wine is here. If, after a year, you keep forgetting your wines, we will ship them to you at your expense.

We are really sorry if this inconveniences you, but we are just out of space!

Call us with any questions or concerns: (707) 575-3441

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Carol Shelton

W I N E S

ORDER FORM

Bunchers—This is a short list of wines that are in this shipment & specials exclusively offered to you, our wine club members. For a complete list of products, please call Carolyn and Debbie at (707) 575-3441, or visit our online shop at www.carolshelton.com.

In This Shipment:	Retail Price	Wine Club	Quantity
2018 Wild Thing Rendezvous Rosé - <i>*New Vintage*</i>	\$17	\$13.60	_____
Wild Thing Zin 2015 <i>*1 Platinum, 2 Double Gold / 92pts WE*</i>	\$19	\$15.20	_____
Cox Reserve, Old Vine Zinfandel 2016 <i>*New Vintage / Gold Medal*</i>	\$28	\$22.40	_____
Oat Valley Carignane 2015 <i>*Last grab! 90pts WS / Platinum, 4 Gold*</i>	\$28	\$22.40	_____
PeaceLand Zin 2016 <i>*Gold Medal winner, NEW Release!*</i>	\$35	\$28.00	_____
Rockpile Reserve Cabernet Sauvignon 2014 <i>*91pts—The Wine Advocate*</i>	\$50	\$40.00	_____

Specials (30% Discount): 3/31/19

Wild Thing Chardonnay 2017 <i>*Double Gold and Gold Medal*</i>	\$19	\$13.30	_____
Wild Thing Viognier 2017 <i>*Double Gold Medal*</i>	\$20	\$14.00	_____
Pinot Noir 2014 <i>*89pts WA / Double Gold and 2 Gold Medals / Last grab*</i>	\$30	\$21.00	_____
Peaceland Zinfandel 2015 <i>*89pts WS / 95 Points – 2018 CAStateFair*</i>	\$35	\$24.50	_____
Rockpile Reserve Cabernet Sauvignon 2012 <i>*2 Gold Medals*</i>	\$50	\$35.00	_____

JUNE UPCOMING EVENTS, SO YOU CAN PLAN A TRIP!

Monterey Wine Festival

June 1-2, 2019, 11:00am-3:00pm - www.montereywine.com

North Coast Wine Challenge Food & Wine Tasting

June 8, 2019, Rohnert Park, CA - www.northcoastwinechallenge.com/publictasting

Sit Stay Sparkle Tasting, Canine Companions

June 15, 2019 - Santa Rosa campus
www.cci.org/locations/northwest/events/sit-stay-sparkle-santa-rosa.html

California Wine Festival

June 21-22, 2019, Carlsbad CA
www.californiawinefestival.com/carlsbad

Carol Shelton

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Carol's Bunch Recipe

With our crazy schedules at the winery, Mitch and I love recipes that are healthy and hearty and easy to throw together before we get to work, so a nice warm supper is ready to go when we get home...yum!

Slow Cooker Short Ribs

INGREDIENTS:

3 lbs of Beef Short Ribs, on the bone
1½ cups each of baby carrots and celery, both roughly chopped into 1" chunks
1 small peeled onion (we use 1 cipolini onion), cut in half, then cut each half into a lot of small wedges
2-3 bay leaves, depending on size of leaves
1 sprig of rosemary (or 1 tsp dried) and crushed a bit
1 tsp each of thyme, marjoram or any other herbs you want to use
1 tsp garlic powder
1 tsp onion powder
¼ cup Worcestershire sauce
1 small can of tomato paste
1 bottle of Wild Thing Zin
1 quart of beef stock (or broth)—use all of the carton kind
1 lb. mushrooms, sliced thickly



INSTRUCTIONS:

Brown the pieces of short rib in just a bit of oil (your choice for what kind of oil but don't use a lot) Arrange the ribs on the sides of the slow cooker and put the veggies in the middle—you can sauté veggies first if you want, but you don't have to!

Mix herbs and spices with tomato paste, Worcestershire and the bottle of wine in a big measuring cup and pour over meat and veggies in crock pot. Rinse the tomato paste can with some of the beef stock and pour into crockpot. Pour the rest of the beef stock into the measuring cup used for wine/tomato paste mixture to get the spice/herb remnants out of it, and then pour all of it into crockpot, making sure that the meat is fully immersed in liquid.

Cook in crockpot for 1 hour on high followed by 5-6 hours on low, if you have a programmable unit. Add mushrooms in last hour on low heat. When meat is just about falling off of the bone, use tongs or slotted spoon to lift it and most of veggies out of crockpot to a serving bowl and cover to keep warm. Pour pan juices into a glass cup or jar and put in freezer for about 10 min to allow the fat to rise, then scoop excess fat off the top. If needed, thicken juices with flour—make a roux with 1-2 Tsp of the fat just removed from juices and 3-4 Tbsp of flour, cook it on stovetop till starting to brown a bit, then add pan juices to it and stir or whisk till juices thicken. Combine with meat and veggies and bring back up to heat, then serve over rice or egg noodles.

Enjoy with a glass of Wild Thing Zin!