

Carol Shelton

2020

Wally Zin™

Zinfandel

Wallstrum Vineyard, Alexander Valley

Rod Wallstrum, known as “Wally” to his many friends, was the Agriculture teacher at Healdsburg High School, and as such, is a fixture in the local ag community. His small Zin vineyard in Alexander Valley has yielded some luscious fruit, full of spicy raspberry flavors and vibrant acidity.

Winemaker’s Tasting Notes: Spicy-peppery black raspberry fruit, right off the top, with gorgeous roasty-vanilla oak caramel, and a bit of dusty black cherry. Mouth offers chocolatey oak, creamy vanilla and tart cherry, with a dense middle and pleasing fruit and spice through its long finish. Does it get a Gold Star for being the teacher’s pet??

Harvest Date: September 15, 2020
Average Brix at Harvest: 28.1°Brix (post soaking)
Average TA/pH at Harvest: 0.58 gm/100ml pH: 3.6

Fermentation Characteristics: 4 days cold soak prior to ferment
hand punched down in 1-ton bins twice daily
10 days total on skins

Cellar Storage/Aging: 18 months in barrels:
34% new Hungarian
33% new and 2nd fill American
33% 2nd & 3rd fill French

Alcohol: 14.7%
Total Acidity: 0.63 gm/100ml pH: 3.70

Varietal : 96% Zinfandel, 4% Carignane

Appellation : 95% Wallstrum Vineyard
Alexander Valley
Sustainably Farmed

Cases produced: 204 cases
Bottling Date: July 12, 2022
Release Date: March 1, 2023



Carol Shelton Wines

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