

Carol Shelton

2020

Oakley Zin

Old Vine Zinfandel
Planchon Vineyard, Contra Costa County

The 6-acre Planchon Vineyard was planted in 1902 in alluvial sand with no irrigation, in a warm inland corner of the Sacramento River Delta. These gnarly old head-trained vines are growing on their own deep roots, and they produce fruit with immense character and round, spicy, caramel flavors.

Winemaker's Tasting Notes: Beautiful nose of sage, blackberry and milk chocolate, touch of caramel and cedar from the oak, bit of dusty earth. Almost Cabernet-like in its profile, from the kiss of green herbs to nicely structured tannins. Bright acidity while still creamy, and a plush, long finish.

Harvest Date: August 17, 2020
Average Brix at Harvest: 28.5°Brix
Average TA/pH at Harvest: 0.57 gm/100ml pH 3.73

Fermentation: 3 days of cold soak,
All fermented in 1-ton bins,
hand punched down twice daily
10 days total on skins

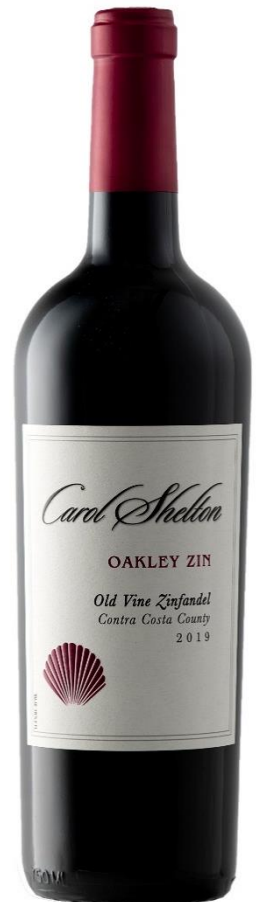
Cellar Storage/Aging: 19 months aged in older American oak barrels

Alcohol: 14.5%
Total Acidity: 0.58 gm/100ml pH: 3.63

Varietal : 89% Zinfandel, 9% Petite Sirah, 2% Carignane

Appellation : 95% Planchon Vineyard, Contra Costa Co
Planted 1902, **dry-farmed** bush vines

Approx. Case production: 185 cases
Bottling Date: July 12, 2022
Release Date: March 1, 2023



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