

Carol Shelton

2021

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.

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| Harvest Date: | August 17, 2021 |
| 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: | 20 months aged in older American oak barrels |
| Alcohol: | 14.3% |
| Total Acidity: | 0.64 gm/100ml pH: 3.47 |
| Varietal : | 99% Zinfandel, 1% Rose of Peru (Mission) |
| Appellation : | Planchon Vineyard, Contra Costa Co Planted 1902, dry-farmed bush vines |
| Case production: | 168 cases |
| Bottling Date: | May 30, 2023 |
| Release Date: | March 1, 2024 |



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