

Carol Shelton

2013

Pinot Noir *Larson Vineyard Carneros Sonoma County*

Larson Vineyard, in the Sonoma side of Carneros, is owned by our friend and fellow home brewer, Ken Larson. In our Pinot Noir we blended two Dijon clones: 60% clone 115 and 40% clone 667, both hailing from the Dijon region of Burgundy originally. We really like the complex flavors, rich fruit and spicy firm tannin structure that this wine delivers...truly a classic "iron fist in a velvet glove!"

Winemaker's Tasting Notes: Rich black cherry fruit, nice black pepper spice and touch of earth. Firm tannins cloaked in velvety plush silkiness, nice spicy finish. More fruit than a lot of Pinot Noirs—a Zin-lover's Pinot!

Harvest Date: September 15, 2013
Average Brix at Harvest: 26.4°Brix
Average TA/pH at Harvest: 0.52 gm/100ml pH: 3.74

Fermentation Characteristics: 12 days on skins including 5-day cold soak
Fermented in T-bins with 4 different yeasts,
punched down by hand 2-3 times/day.

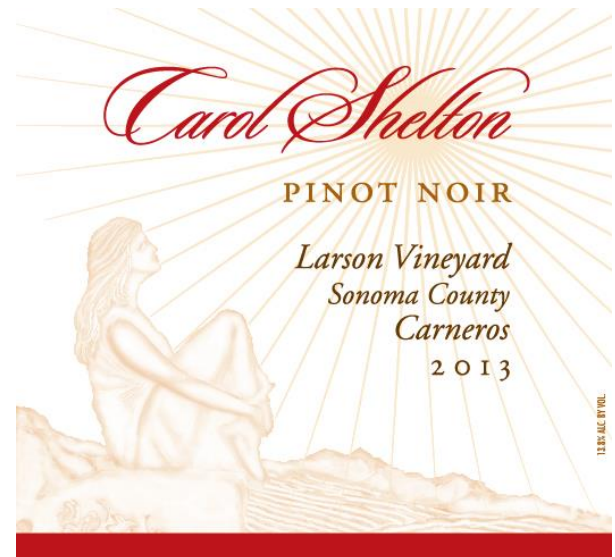
Cellar Storage/Aging: 10 months in French oak barrels, 15% new and 85% 2nd fill (1-year-old)

Alcohol: 13.85%
Total Acidity: 0.60 gm/100ml
pH: 3.54

Varietal : 96% Pinot Noir
4% Petite Sirah

Appellation : 96% Larson Vineyard,
Sonoma-Carneros
4% Florence Vineyard (PS)
Dry Creek Valley

Cases produced: 379 cases
Bottling Date: August 1, 2014
Release Date: April 1, 2015



(707) 575-3441 phone
(707) 575-0245 FAX

Carol Shelton Wines
3354-B Coffey Lane
Santa Rosa, CA 95403

wines@carolshelton.com
www.carolshelton.com