

# Carol Shelton

## Black Magic™

2014 Late Harvest Zinfandel Dessert wine

Sonoma County

Every once in a while, a twist of fate can deal a quirky hand, and with a stroke of magic it can become an enchanting experience. Black Magic™ Late Harvest Zinfandel conjures up a charming finale for a delicious meal—lusciously jammy and sweet, it complements many foods from savory cheese plates to decadent chocolate desserts. Abracadabra! <Extremely Limited Production>

**Winemaker's Tasting Notes:** Inky blue-purple in color, yummy deep razz-blackberry jam and luscious dark chocolate of oak spices, sweet but not clumsy, pleasingly balanced with a bit a tartness, not at all hotly alcoholic, bit of warm vanilla at finish.

**Harvest Dates:** September 15+23, October 6-7, 2014

**Average Brix at Harvest:** 31.7°Brix

**Fermentation Characteristics:** average of 7 days on skins, punched down twice daily, then pressed off early (at 10°brix) and held cold to stop fermentation

**Cellar Storage/Aging:** 6 months in small stainless Steel tank, held cold to prevent fermentation.

**Alcohol:** 15.4%  
**Residual Sugar:** 6.0%  
**Total Acidity:** 0.77 gm/100ml pH: 3.55

**Varietal :** 100% Late Harvest Zinfandel

**Appellation :** 90% Sonoma County:  
40% Florence DCV Zin  
18% Mancini Zin, RRV  
16% PeaceLand Zin  
17% Mendocino County,  
Mariah Vyd

**Cases produced:** 829 half-cases, in 375ml bottles  
**Bottling Date:** March 17, 2015  
**Release Date:** October 31, 2015  
**Suggested Retail Price:** \$20.00/ half-bottle



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