

Carol Shelton

2013

Rocky Reserve®

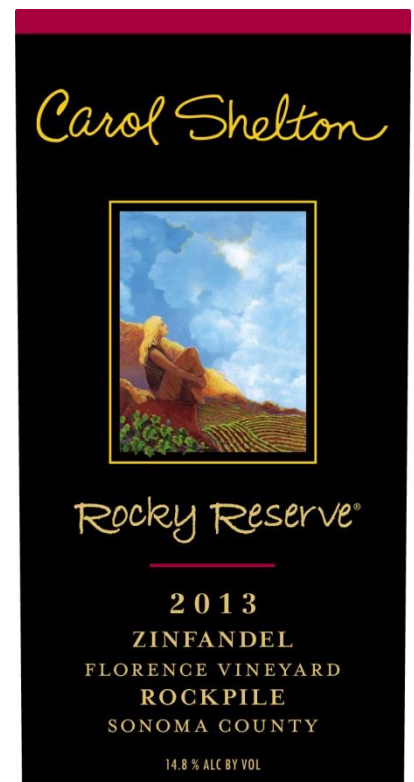
Zinfandel

Florence Vineyard, Rockpile

The name for our reserve wine, **Rocky Reserve®**, comes from the deep red, **rocky** soils of the Florence Vineyard, 1400 feet above Lake Sonoma and Dry Creek Valley.

This is a more elegant and restrained Zin, worthy of five or more years of cellaring, though it is packed with fragrant black and blue berry fruits.

Winemaker's Tasting Notes:	Nice dark-red in color, big blueberry-blackberry fruit, spicy-chocolatey oak, nicely focused acidity enhances mineral flavors, elegantly structured tannins for aging, super plush long finish!
Harvest Date:	September 24, 2013
Average Brix at Harvest:	25.0°Brix
Average TA/pH at Harvest:	0.68 gm/100ml pH: 3.62
Fermentation Characteristics:	3 days cold soak prior to ferment 12 days total on skins 100% bin-fermented & punched down by hand
Cellar Storage/Aging:	17 months in barrels - - 60% French, (20% new, 40% 2-yr-old) 30% American (20% new, 10% 1-yr-old) 10% new Hungarian
Alcohol:	14.4%
Total Acidity:	0.57 gm/100ml
pH:	3.76
Varietal :	86% Zinfandel, 14% Petite Sirah
Appellation :	100% Florence Vineyard, terrace block Rockpile / Dry Creek Valley
Cases produced:	505 cases
Bottling Date:	May 20, 2015
Release Date:	October 15, 2015 (club shipment)



(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