

# Carol Shelton

2012

## 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 26, 2012  
Average Brix at Harvest: 25.8°Brix  
Average TA/pH at Harvest: 0.75 gm/100ml pH: 3.77

Fermentation Characteristics: 12 days on skins  
Fermented in T-bins with 4 different yeasts,  
punched down by hand three times/day

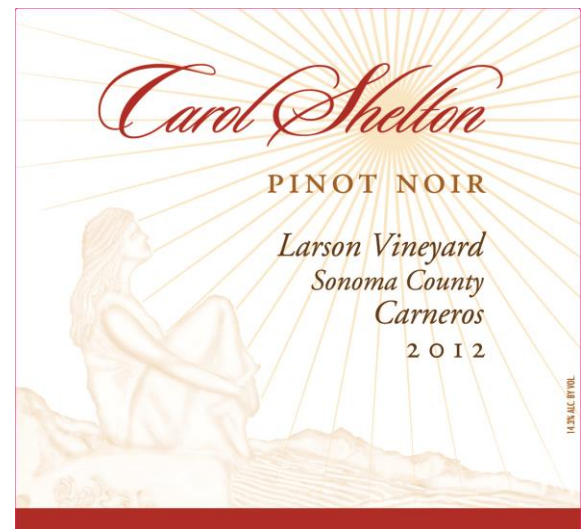
Cellar Storage/Aging: 10 months in French oak barrels, 10% new and 90% 2<sup>nd</sup> fill (1-year-old)

Alcohol: 14.2%  
Total Acidity: 0.59 gm/100ml  
pH: 3.70

Varietal : 97% Pinot Noir  
3% Petite Sirah

Appellation : 93% Larson Vineyard,  
Sonoma-Carneros  
3% Florence Vineyard (PS)  
Rockpile

Cases produced: 382 cases  
Bottling Date: August 19, 2013  
Release Date: May 1, 2014



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