

Carol Shelton

2004

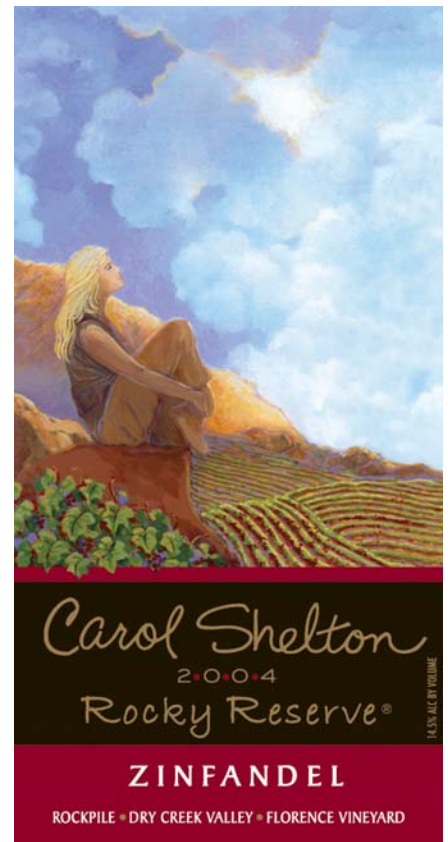
Rocky Reserve®

Zinfandel

Florence Vineyard
Rockpile, Dry Creek Valley

The name for our reserve wine, **Rocky Reserve®**, comes from the deep red, **rocky** soils of the Florence Vineyard, 1200 feet above Lake Sonoma. 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:	Inky blue-purple in color, moderate black pepper spice on deep blue-blackberry fruit. Cedary oak spice, very dark chocolate, bit of warm vanilla at finish, structured tannins for aging.
Harvest Date:	September 10, 2004
Average Brix at Harvest:	28°Brix
Average TA/pH at Harvest:	0.82 gm/100ml pH: 3.72
Fermentation Characteristics:	14 days on skins Déléstaged 2 times before 15°Brix
Cellar Storage/Aging:	14 months in barrels -- 36% new / 1-yr-old American 14% new French 18% new / 1-yr-old Hungarian 32% older French/American
Alcohol:	14.6%
Total Acidity:	0.75 gm/100ml
pH:	3.77
Varietal :	100% Zinfandel
Appellation :	100% Florence Vineyard Rockpile, Dry Creek Valley
Cases produced:	556 cases
Bottling Date:	December 20, 2005
Release Date:	July 15, 2006



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