

Carol Shelton

2007

Rocky Reserve®

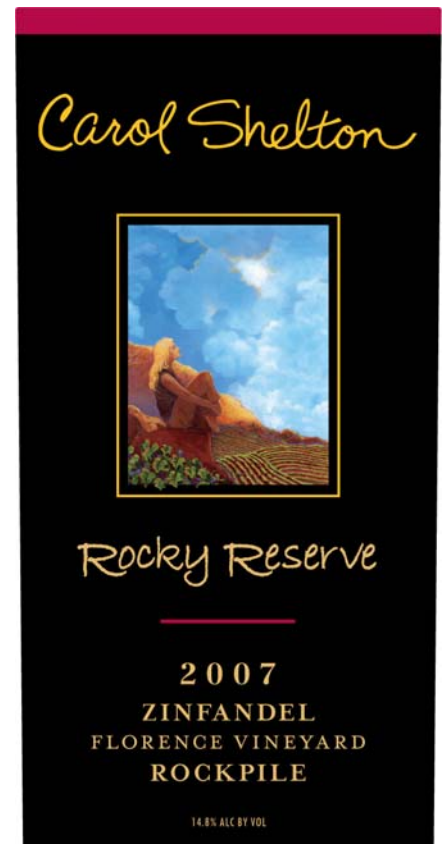
Zinfandel

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:	Inky blue-purple in color, very deep blackberry fruit, spicy oak creaminess, very dark chocolate, dash of pepper, elegantly structured tannins for aging.
Harvest Date:	September 18, 2007
Average Brix at Harvest:	26.2°Brix
Average TA/pH at Harvest:	0.81 gm/100ml pH: 3.59
Fermentation Characteristics:	6 days cold soak prior to ferment 14 days total on skins Déléstaged 3 times before 20°Brix
Cellar Storage/Aging:	20 months in barrels -- 23% new American 18% new French 9% new Hungarian 50% older French/American
Alcohol:	14.76%
Total Acidity:	0.62 gm/100ml
pH:	3.78
Varietal :	96% Zinfandel, 4% Petite Sirah
Appellation :	100% Florence Vineyard Rockpile, Dry Creek Valley
Cases produced:	511 cases
Bottling Date:	July 1, 2009
Release Date:	January, 2011



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