

Carol Shelton

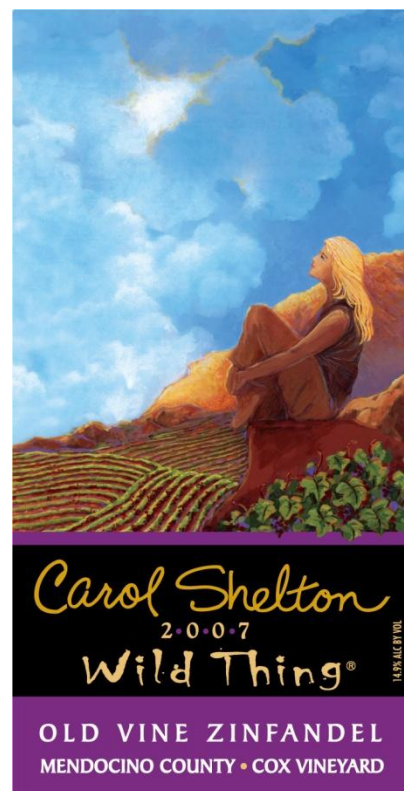
2007

Wild Thing®

Old Vines Zinfandel
Cox Vineyard, Mendocino County
ORGANICALLY GROWN

Wild Thing is named for its attitude, and also for the uninoculated, or “wild,” yeast ferment used to create it. It takes a whip and a chair to tame its wild fruit, but it is worth the trouble. As my husband likes to say, “It has all the right curves in all the right places.”

Winemaker's Tasting Notes:	Black razzberry fruit, vibrant and alive in both nose and mouth, nice oaky-smokiness, hit of black pepper. Smoothly textured in mouth, the finish is long and lushly jammy fruit—dangerously good!
Harvest Date:	October 8, 2007
Average Brix at Harvest:	25.9°Brix (soaked)
Average TA/pH at Harvest:	0.67 gm/100ml pH 3.54
Fermentation Characteristics:	Uninoculated yeast fermentation which took 7 days to start (cold soak!) plus 1 week of extended maceration, for total of 3.5 weeks on skins Déléstaged 3 times before 15°Brix
Cellar Storage/Aging:	19 months in barrels-- 40% new American 60% older American, French & Hungarian
Alcohol:	15.2%
Total Acidity:	0.61 gm/100ml pH: 3.71
Varietal :	90% Zinfandel, 10% Carignane
Appellation :	100% Cox Vineyard, Mendocino Co. Organically grown, CCOF certified “Old Vines” =planted 1956
Case production:	1073 cases (750) +223 half-cs (375)+25cs 1.5L
Bottling Date:	July 2, 2009
Release Date:	February 1, 2011



(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