

# Carol Shelton

2006

## Rocky Reserve®

Zinfandel

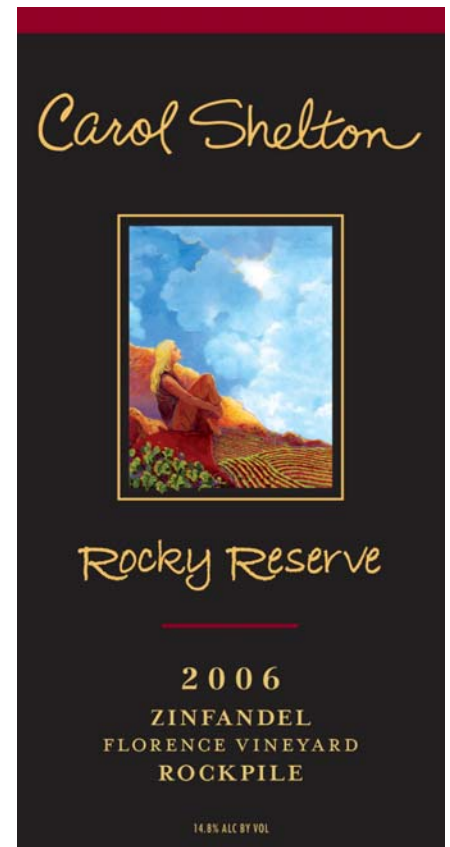
Florence Vineyard

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, smoky oak creaminess, very dark chocolate, dash of pepper, elegantly structured tannins for aging.
Harvest Date:	October 3, 2006
Average Brix at Harvest:	26.2°Brix
Average TA/pH at Harvest:	0.61 gm/100ml    pH: 3.77
Fermentation Characteristics:	1 week cold soak prior to ferment 21 days total on skins, including one week of extended Maceration Déléstaged 2 times before 15°Brix
Cellar Storage/Aging:	14 months in barrels -- 43% new / 1-yr-old American 33% new / 1-yr-old French 24% older European/American
Alcohol:	14.7%
Total Acidity:	0.75 gm/100ml
pH:	3.77
Varietal :	96% Zinfandel, 4% Petite Sirah
Appellation :	100% Florence Vineyard Rockpile, Dry Creek Valley
Cases produced:	547 cases
Bottling Date:	June 11, 2008
Release Date:	January 15, 2009



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