

# Carol Shelton

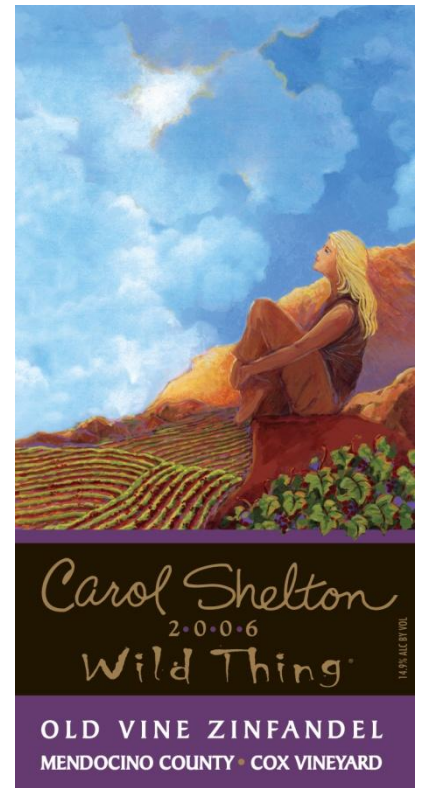
2006

## 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 12, 2006
Average Brix at Harvest:	25.2°Brix (soaked)
Average TA/pH at Harvest:	0.73 gm/100ml      pH 3.78
Fermentation Characteristics:	Uninoculated yeast fermentation which took 9 days to start (cold soak!) plus 2 weeks of extended maceration, for total of 4+ weeks on skins Déléstage 2 times before 13°Brix
Cellar Storage/Aging:	11 months in barrels-- 35% new American 30% 1-year-old American 25% older American and French
Alcohol:	15.5%
Total Acidity:	0.60 gm/100ml      pH: 3.78
Varietal :	90% Zinfandel, 10% Carignane
Appellation :	100% Cox Vineyard, Mendocino Co. Organically grown, CCOF certified “Old Vines” =planted 1956
Case production:	1223 cases (750) +206 half-cs (375)
Bottling Date:	April 11, 2008
Release Date:	March 1, 2010



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