

Carol Shelton

2006

Bacchus Laureate

Old Vine Zinfandel
Dry Creek Valley

Winemaker's Tasting Notes: Deep blackberry fruit and big spice plus black pepper, a touch of chocolate and cola in the oak contribution.
Richly textured in mouth, good structure for aging, long black fruit finish.

This wine celebrates Carol's 30th Anniversary of getting her Bacchalaureate in Fermentation Science from UC Davis in 1978. She is happy to give tribute back to her professors by donating \$2/bottle sold to the building and equipping of the new UCD winery...which will be the dream of any enology student!

Harvest Date: October 3, 23, and 27, 2006
Average Brix at Harvest: average over 3 lots - 26°Brix
Average TA/pH at Harvest: 0.66 gm/100ml pH 3.54

Fermentation Characteristics: Déléstaged twice.
Total of 23 days on skins, including
7 days extended maceration

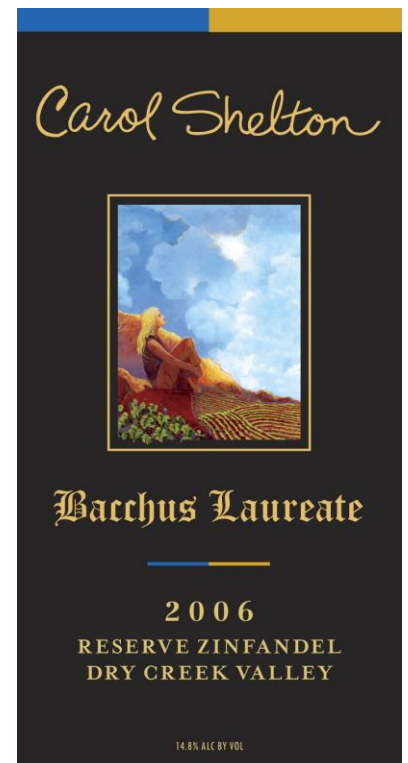
Cellar Storage/Aging: 13 months in barrels--
new + 1-year-old French and American

Alcohol: 14.75%
Total Acidity: 0.68 gm/100ml
pH: 3.63 pH

Varietal : 88% Zinfandel, 4% Syrah, 3% Petite
Sirah, 3% Carignane, and remaining
2% Alicante Bouschet (in mixed red)

Appellation : 54% Maple Vineyards, Dry Creek Valley
27% Florence Vyd, Rockpile/Dry Creek
15% Rue Vineyard, Russian River Valley
4% Exhale Syrah, Dry Creek Valley

Case production: 316 cases
Bottling Date: June 12, 2008
Release Date: September, 2010
Price: \$52/bottle----5% of sales will be donated to UC Davis Winery project



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