

# Carol Shelton

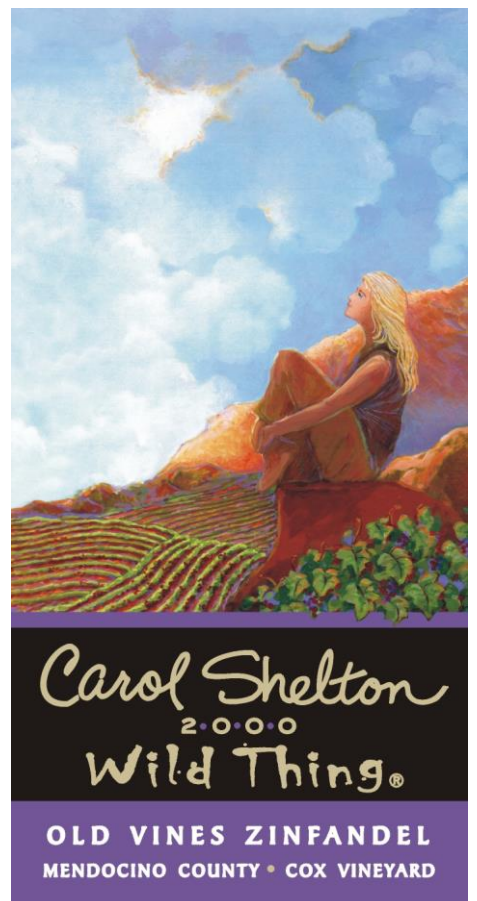
2000

## Wild Thing™

Old Vines Zinfandel  
Cox Vineyard, Mendocino County

Wild Thing™ is named for its attitude, but 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. It has all the right curves in all the right places, as my husband likes to say.

Winemaker's Tasting Notes:	Intensely jammy razzberry fruit, vibrant and alive in both nose and mouth, nice hit of black pepper. Rich and deep in mouth, nice dark chocolatey oak, and the finish is long and lushly jammy fruit—Yum!
Harvest Date:	September 23, 2000
Average Brix at Harvest:	27(+) <sup>o</sup> Brix
Average TA/pH at Harvest:	1.01 gm/100ml      pH 3.53
Fermentation Characteristics:	Uninoculated yeast fermentation 2 weeks extended maceration, for total 3 weeks on skins
Cellar Storage/Aging:	7 months in barrels 50% new American 50% older French
Alcohol:	16.5 %
Total Acidity:	0.65 gm/100ml
pH:	3.88
Varietal :	100% Zinfandel
Appellation :	100% Cox Vineyard Mendocino County Organically grown vines (45 years old)
Cases produced:	718 cases
Bottling Date:	June 14, 2001
Release Date:	July 14, 2001
Retail Price:	\$28 / bottle



(707) 575-3441 phone  
(707) 575-0245 FAX

*Carol Shelton Wines*  
P. O. Box 755  
Windsor, CA 95492

[zin@carolshelton.com](mailto:zin@carolshelton.com)  
[www.carolshelton.com](http://www.carolshelton.com)