

Carol Shelton

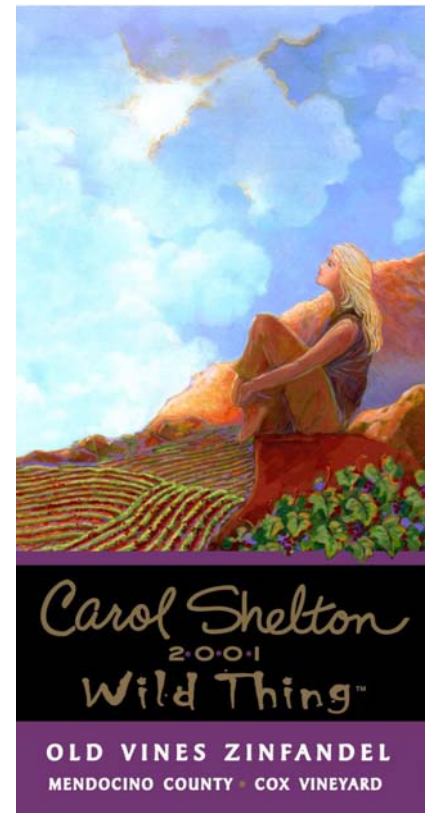
2001

Wild Thing®

Old Vines Zinfandel
Cox Vineyard, Mendocino County

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:	Big black and brooding blackberry fruit, complexity 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 22, 2001
Average Brix at Harvest:	26.3°Brix (soaked)
Average TA/pH at Harvest:	0.76 gm/100ml pH 3.69
Fermentation Characteristics:	Uninoculated yeast fermentation plus 2 weeks extended maceration, for total 3½ weeks on skins Déléstaged 3 times before 15°Brix
Cellar Storage/Aging:	7 months in barrels-- 43% new American 32% 1-year-old American 25% older French
Alcohol:	16.0%
Total Acidity:	0.62 gm/100ml
pH:	3.66 pH
Varietal :	100% Zinfandel
Appellation :	100% Cox Vineyard, Mendocino Co. Organically grown vines ("Old Vines" =planted 1956)
Case production:	742 cases
Bottling Date:	August 8, 2002
Release Date:	January 27, 2003
Suggested Retail Price:	\$28.00/bottle



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

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

zin@carolshelton.com
www.carolshelton.com