

Carol Shelton

2002

Rocky Reserve®

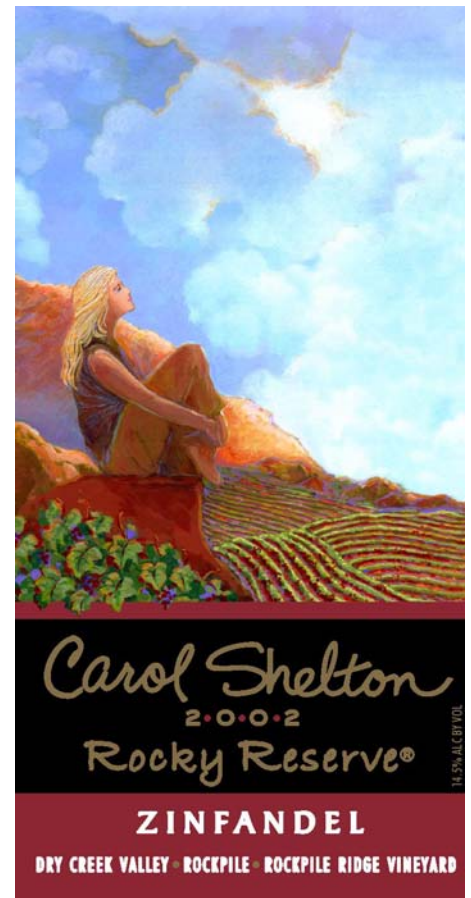
Zinfandel

Rockpile Ridge Vineyard
Rockpile, Dry Creek Valley

The name for our reserve wine, **Rocky Reserve®**, comes from the deep red, **rocky** soils of the Rockpile Ridge Vineyard, 1200 feet above Lake Sonoma. 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, intense black pepper spice on deep blue-blackberry fruit. Cedary oak spice, very dark chocolate, bit of warm vanilla at finish.

Harvest Date: September 30, 2002
Average Brix at Harvest: 26.3°Brix
Average TA/pH at Harvest: 0.55 gm/100ml pH: 3.61
Fermentation Characteristics: 16 days on skins
Déléstaged 2 times by 10°Brix
Cellar Storage/Aging: 13 months in barrels --
30% new + 1-yr-old American
20% new + 1-yr-old French
20% new + 1-yr-old Hungarian
30% older French/Hungarian
Alcohol: 14.5%
Total Acidity: 0.62 gm/100ml
pH: 3.69
Varietal : 100% Zinfandel
Appellation : 100% Rockpile Ridge Vineyard
Rockpile, Dry Creek Valley
Cases produced: 420 cases
Bottling Date: December 17, 2003
Release Date: June 15, 2003
Suggested Retail Price: \$32.00/bottle



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