

# Carol Shelton

2003

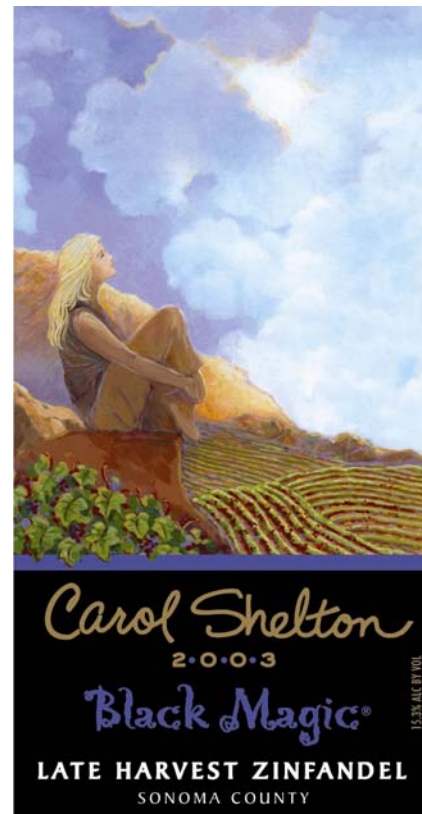
## Black Magic™

Late Harvest Zinfandel

Sonoma County

Every once in a while, a twist of fate can deal a quirky hand, and with a stroke of magic it can become an enchanting experience. Black Magic™ Late Harvest Zinfandel conjures up a charming finale for a delicious meal—lusciously jammy and sweet, it complements many foods from savory cheese plates to decadent chocolate desserts. Abracadabra! <Extremely Limited Production>

Winemaker's Tasting Notes:	Inky blue-purple in color, yummy deep razz-blackberry jam and luscious dark chocolate of oak spices, sweet but not clumsy, pleasingly balanced with a bit a tartness, not at all hotly alcoholic, bit of warm vanilla at finish.
Harvest Date:	October 22, 2003
Average Brix at Harvest:	36°Brix
Average TA/pH at Harvest:	0.63 gm/100ml    pH: 3.80
Fermentation Characteristics:	16 days on skins, punched down twice daily, tho it was pretty thick!
Cellar Storage/Aging:	15 months in barrels -- 50% 1-yr-old American oak 50% 2-yr-old American oak
Alcohol:	15.25%
Residual Sugar:	8.0%
Total Acidity:	0.51 gm/100ml
pH:	3.76
Varietal :	100% Zinfandel, Late Harvest
Appellation :	50% Florence Vyd, Rockpile, DCV 50% Windsor Oaks Vyd, RRV
Cases produced:	196 half-cases, in 375ml bottles
Bottling Date:	February 9, 2005
Release Date:	April 15, 2005
Suggested Retail Price:	\$20.00/ half-bottle



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