

Carol Shelton

2003

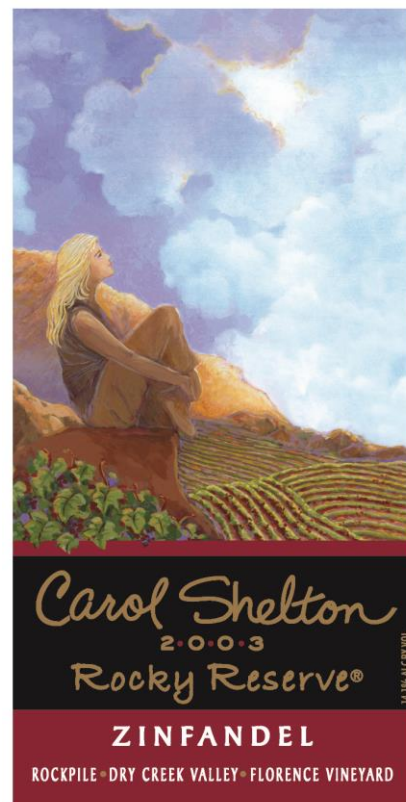
Rocky Reserve®

Zinfandel

Florence Vineyard
Rockpile, Dry Creek Valley

The name for our reserve wine, *Rocky Reserve*®, comes from the deep red, **rocky** soils of the Florence 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.

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| Winemaker's Tasting Notes: | Inky blue-purple in color, moderate black pepper spice on deep blue-blackberry fruit. Cedary oak spice, very dark chocolate, bit of warm vanilla at finish. |
| Harvest Date: | September 26, 2003 |
| Average Brix at Harvest: | 28°Brix |
| Average TA/pH at Harvest: | 0.66 gm/100ml pH: 3.69 |
| Fermentation Characteristics: | 13 days on skins Déléstage 2 times before 15°Brix |
| Cellar Storage/Aging: | 13 months in barrels -- 27% new / 1-yr-old American 27% new / 1-yr-old French 13% new Hungarian 33% older French/American |
| Alcohol: | 14.1% |
| Total Acidity: | 0.55 gm/100ml |
| pH: | 3.69 |
| Varietal : | 100% Zinfandel |
| Appellation : | 100% Florence Vineyard Rockpile, Dry Creek Valley |
| Cases produced: | 375 cases |
| Bottling Date: | November 17, 2004 |
| Release Date: | September 15, 2005 |



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