

Carol Shelton

2004

Maple Zin™

Old Vines Zinfandel
Maple Vineyard, Dry Creek Valley

Our Maple Zin is comes from the esteemed Maple Vineyard, lovingly farmed by Tom and Tina Maple and planted over the first half of the 1900's. The vines are dry-farmed, head-trained, and self-limiting in crop levels, with judicious additions of complementary varietals in the field blend style.

Winemaker's Tasting Notes: Deep blackberry fruit and big spice plus black pepper, a touch of chocolate and cola in the oak contribution.
Richly textured in mouth, good structure for aging, long black fruit finish.

Harvest Date: September 4, 2004
Average Brix at Harvest: 27.9°Brix (soaked)
Average TA/pH at Harvest: 0.66 gm/100ml pH 3.54

Fermentation Characteristics: Déléstaged twice (at 19 and 10°Brix)
Total of 23 days on skins, including
7 days extended maceration

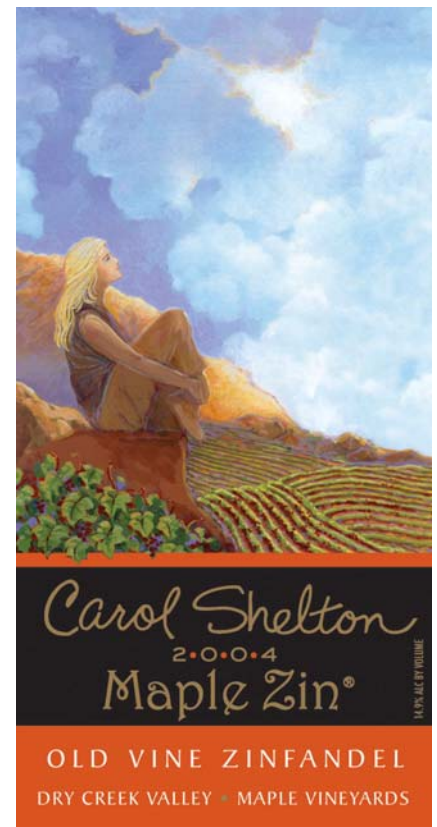
Cellar Storage/Aging: 13 months in barrels--
40% new + 1-year-old American
18% new + 1-year-old French
7% new Hungarian
35% older French/Hung/American

Alcohol: 14.5%
Total Acidity: 0.68 gm/100ml
pH: 3.63 pH

Varietal : 85% Zinfandel, 10% Petite Sirah,
4% Carignane, and remaining
1% is a field-blend of Alicante
Bouschet, Malvasia, Black Muscat, etc)

Appellation : Maple Vineyard, Dry Creek Valley
Old Vines (average age = 75 years)
All Dry Farmed, Head (goblet) Trained

Case production: 686 cases
Bottling Date: December 20, 2005
Release Date: September 15, 2006



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

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

zin@carolshelton.com
www.carolshelton.com