

# Carol Shelton

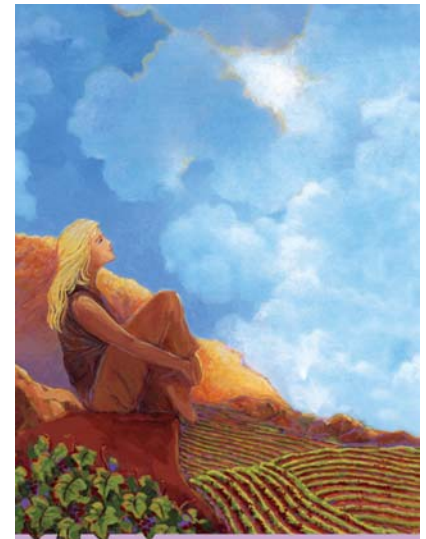
2006

## *Sweet Caroline*

**Trousseau gris Late Harvest**  
Fanucchi Vineyard  
Wood Road, Russian River Valley  
ORGANICALLY GROWN

Trousseau gris, otherwise known as grey riesling, is a rare varietal with origins in eastern France. Like its cousin Pinot gris, its parent is a red grape and its skin is actually blush-bronze in color when fully ripe. From this rare grape we have created this sweet little number called *Sweet Caroline*, in tribute to a favorite 'oldies' song. It's the perfect wine in which to drown your strawberries or sip with foie gras..."Good times never seemed so good." <Extremely Limited Production>

Winemaker's Tasting Notes:	Pale straw color, lovely nose of honeyed pears and white peaches, delicately floral with a touch of mineral, mint and yuzu grapefruit. Sweet in mouth but not cloying or heavy—very crisply balanced with acidity and long-lasting peachy fruit finish.
Harvest Date:	October 23, 2006
Average Brix at Harvest:	30°Brix, after overnight soak on skins
Average TA/pH at Harvest:	0.60 gm/100ml    pH: 3.67
Fermentation Characteristics:	Overnight soaking on skins to get all the goodies out of it!, then pressed and fermented cold at 55° F
Cellar Storage/Aging:	100% held cold in stainless steel tank (to preserve fruit)
Alcohol:	12.5%
Residual Sugar:	6.5%
Total Acidity:	0.62 gm/100ml    pH: 3.19
Varietal :	100% Trousseau gris (formerly known as Grey Riesling)
Appellation :	100% Fanucchi Vineyard Wood Road, Russian River Valley Organically Grown, CCOF certified
Cases produced:	452 half-cases, in 375ml bottles
Bottling Date:	April 26, 2007
Release Date:	May 15, 2007



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

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

zin@carolshelton.com  
www.carolshelton.com