

Carol Shelton

2009

Rocky Reserve®

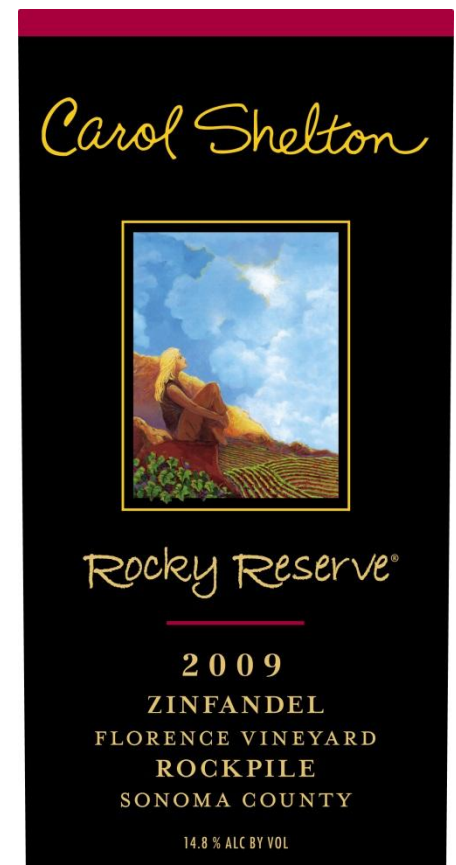
Zinfandel

Florence Vineyard, Rockpile

The name for our reserve wine, *Rocky Reserve*®, comes from the deep red, **rocky** soils of the Florence Vineyard, 1400 feet above Lake Sonoma and Dry Creek Valley.

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:	Nice dark-red in color, big blueberry-blackberry fruit, spicy-chocolatey oak, nicely focused acidity enhances mineral flavors, elegantly structured tannins for aging, super plush long finish!
Harvest Date:	September 25-26, 2009
Average Brix at Harvest:	27.0°Brix
Average TA/pH at Harvest:	0.70 gm/100ml pH: 3.73
Fermentation Characteristics:	3 days cold soak prior to ferment 14 days total on skins Déléstaged 2 times before 15°Brix, About 15% bin-fermented & punched down by hand
Cellar Storage/Aging:	36 months in 2-4 year-old barrels -- 60% French 30% American 10% Hungarian
Alcohol:	14.5%
Total Acidity:	0.57 gm/100ml
pH:	3.72
Varietal :	86% Zinfandel, 14% Petite Sirah
Appellation :	100% Florence Vineyard Rockpile, Dry Creek Valley
Cases produced:	622 cases
Bottling Date:	December 20, 2012
Release Date:	February 2, 2013



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