

Carol Shelton

2010

Rocky Reserve®

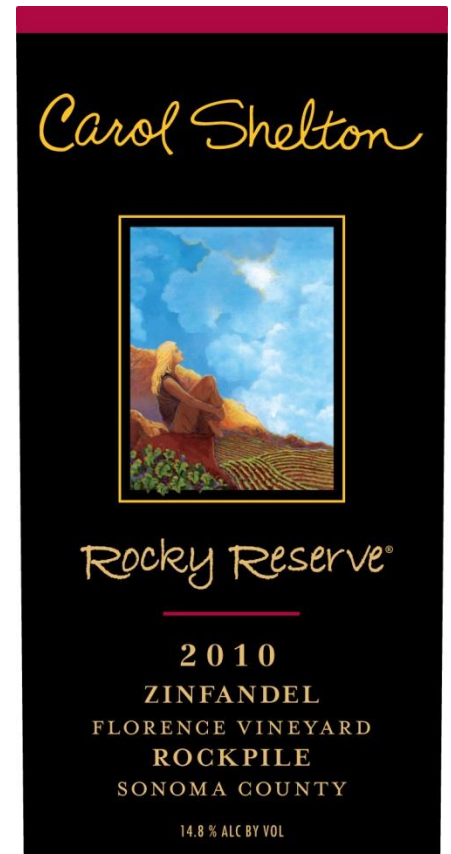
Zinfandel

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:	October 13 and 21, 2010
Average Brix at Harvest:	27.0°Brix
Average TA/pH at Harvest:	0.80 gm/100ml pH: 3.58
Fermentation Characteristics:	3 days cold soak prior to ferment 17 days total on skins 100% bin-fermented & punched down by hand
Cellar Storage/Aging:	20 months in 2-4 year-old barrels -- 60% French 30% American
Alcohol:	14.3%
Total Acidity:	0.62 gm/100ml
pH:	3.75
Varietal :	86.2% Zinfandel, 13.8% Petite Sirah
Appellation :	100% Florence Vineyard Rockpile / Dry Creek Valley
Cases produced:	416 cases
Bottling Date:	August 1, 2013
Release Date:	February 2, 2014



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