

Carol Shelton

2012

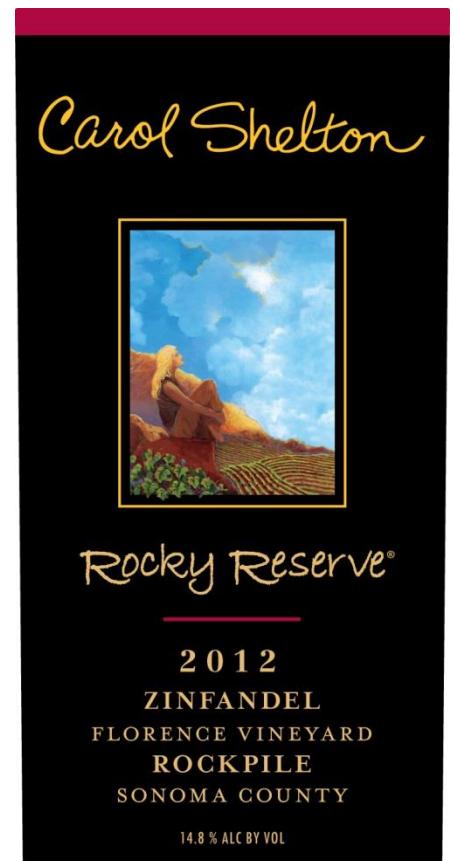
Rocky Reserve®

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 29, 2012
Average Brix at Harvest:	26.0°Brix
Average TA/pH at Harvest:	0.64 gm/100ml pH: 3.62
Fermentation Characteristics:	6 days cold soak prior to ferment Déléstaged 6 times before 13°Brix. 14 days total on skins
Cellar Storage/Aging:	20 months in new and 2-yr-old barrels --50% French, 50% American
Alcohol:	14.6%
Total Acidity:	0.56 gm/100ml
pH:	3.62
Varietal Composition :	86% Zin, 14% Petite Sirah
Appellation :	96% Florence Vineyard, Rockpile 4% Florence Vyd, Dry Creek Valley
Cases produced:	588 cases
Bottling Date:	June 20, 2014
Release Date:	October 1, 2014



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