

Carol Shelton

Wild Thing®

2012 Old Vine Zinfandel

Mendocino County  
ORGANICALLY GROWN GRAPES

Old Vine Mendocino Zinfandel is a treasure. Grown on the benchlands and slopes of mountainsides — this wild-looking old vine Zinfandel offers fruit that winemaker Carol Shelton, with her 35+ years of experience and creativity, has transformed into a wine that is concentrated yet soft, creamy and full of flavor. Our Wild Thing Zinfandel was named for these wild-looking vines and also for the uninoculated, or “wild,” yeast ferment that was used to create it. It takes a lot of effort to tame this wild fruit, but it is worth all the trouble.

**Winemaker's Tasting Notes:** Aromas of black cherry, plum and raspberry fruit combine with a beautiful hint of vanilla-oak loveliness, smoothly textured in mouth, very creamy and round, the finish is long and has lush jammy fruit — this wine is dangerously good! Remember – you are what you drink ....

**Harvest Dates:** October 19-28, 2012

**Average Brix at Harvest:** 25.8°Brix (after cold soak)

**Average TA/pH at Harvest:** 0.50 gm/100ml      pH 3.71

**Fermentation Characteristics:** Uninoculated (“WILD”) yeast fermentation, which took 5 days to start (cold soak!) for total of 16 days on skins. Délestaged (pronounced 'del-ess-TAHJd) six times before 12° Brix

**Cellar Storage/Aging:** 15 months in a mix of American and French barrels -- 20% were new or one-year old

**Alcohol:** 14.5%

**Total Acidity:** 0.61 gm/100ml      **pH:** 3.55

**Varietal Composition:** 83% old vine Zinfandel, 15% old vine Carignane, 2% Petite Sirah

\*\*\*Sustainably farmed and organically grown

**Appellation :** 92% Mendocino County, 4% Sonoma County, 4% Lodi

**Case production:** 9,094 cases (750 ml)  
+ 500 cases (375 ml) +480 magnums (1.5L)

**Bottling Date:** March 3-5, 2014

**Release Date:** April 1, 2014



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