

Carol Shelton

Pizazz Zin

2013

Old Vine Zinfandel

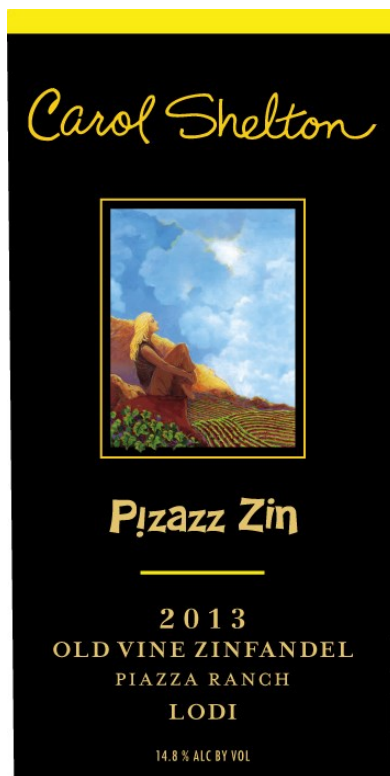
Piazza Vineyard, Lodi

We chose to honor Charlie Piazza's half century of growing in Lodi by making an anagram of his name to christen this classic old-style Zin. These gnarly head-trained vines deliver brilliant wild cherry jam on a milk chocolate-marshmallow background. S'more, please!

Winemaker's Tasting Notes:

Zippy Bing cherry pie in a graham cracker crust, creamy Hershey's milk chocolate and a bit of toasted marshmallow—not sweet but soft and round - balanced by juicy acidity, with a creamy caramel-oak and a long cherry finish. S'mores with cherry jam?

Technical Notes



Harvest Date:	September 5, 2013
Average Brix at Harvest:	25.9°Brix
Fermentation:	6 days of cold soak, déléstaged 2 times by 14°Brix, total of 11 days on skins
Cellar Storage/Aging:	18 months aged in barrels—20% new American oak, 80% older American and French oak
Alcohol:	14.8%
TA:	0.60 gm/100ml
pH:	3.73
Varietal :	96% Zinfandel, 4% Petite Sirah
Appellation :	96% Piazza Vineyard, Lodi & 4% Florence Vineyard, Dry Creek Valley
Case production:	1134 cases
Bottling Date:	May 19, 2015

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