

Carol Shelton

2014

Pinot Noir *Larson Vineyard Carneros Sonoma County*

Larson Vineyard, in the Sonoma side of Carneros, is owned by our friend and fellow home brewer, Ken Larson. In our Pinot Noir we blended two Dijon clones: 60% clone 115 and 40% clone 667, both hailing from the Dijon region of Burgundy originally. We really like the complex flavors, rich fruit and spicy firm tannin structure that this wine delivers...truly a classic "iron fist in a velvet glove!"

Winemaker's Tasting Notes: Rich black cherry fruit, nice black pepper spice and touch of earth. Firm tannins cloaked in velvety plush silkiness, nice spicy finish. More fruit than a lot of Pinot Noirs—a Zin-lover's Pinot!

Harvest Date: September 11, 2014
Average Brix at Harvest: 25.5°Brix
Average TA/pH at Harvest: 0.52 gm/100ml pH: 3.70

Fermentation Characteristics: 12 days on skins including 5-day cold soak
Fermented in T-bins with 4 different yeasts,
punched down by hand 2-3 times/day.

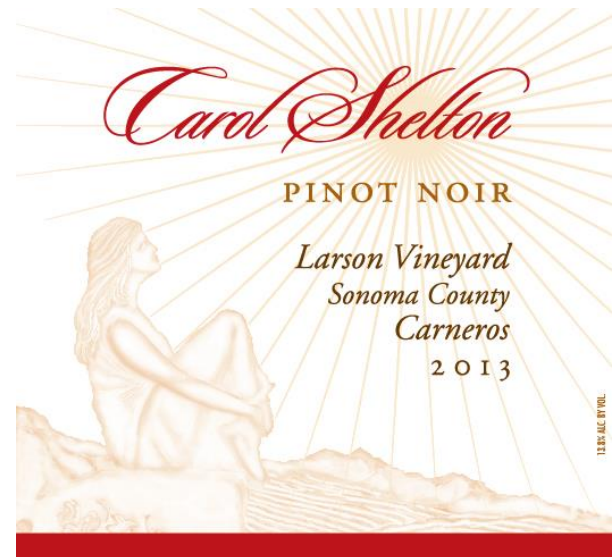
Cellar Storage/Aging: 9 months in French oak barrels, 25% new and 75% neutral

Alcohol: 14.5%
Total Acidity: 0.57 gm/100ml
pH: 3.70

Varietal : 99% Pinot Noir
1% Petite Sirah

Appellation : 99% Larson Vineyard,
Sonoma-Carneros

Cases produced: 480 cases
Bottling Date: August 13, 2015
Release Date: April 1, 2016



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