

Carol's Bunch

FEBRUARY 2015

Brrrr!

Happy Winter, everyone—so far it has been a doozy, and that stupid groundhog in PA seems to think it will keep on freezing everyone in those cold states for a while yet to come. We actually were snowed in twice on our trip to lovely New England a week or so ago, and now they have gotten even more snow! So...we actually do have some good news to share...we have lots of yummy Zin to warm you all up, and we have finally gotten some rainfall for our thirsty California vineyards. As I am sure you have all heard, the drought here is quite serious...we had a nice big storm for the second half of December, but it was followed by the driest and warmest January EVER on record! There is hope yet...we flew home from some of the coldest weather we had ever experienced to find another nice WARM rainstorm, thankfully, because we need all the wet stuff we can get! The only thing worrying us out in the vineyards now is that January was so warm that some vines are already budding out...6-8 weeks early. This could be serious if we get any frost ahead, as it will reduce our crop levels significantly. So keep those "warm rain" dances going out there—dancing around will get you folks in the snow a bit warmer, too!

ANOTHER NEW VARIETY!

We have some exciting news to tell...as you might have seen in your Heads' Up email, we are releasing our first RED version of Carignane. We decided to give you an interesting perspective on this variety in this shipment by showing you the **2014 Rendezvous Rosé** version of Carignane (yes, our long-awaited Wild Thing Rosé is back!), and two different vintages of **Wild Thing Zin (2012 and the new 2013)** in which Carignane comprises about 10-15%. As many of you may have noticed, the Wild Thing Zin is fast becoming an icon in the marketplace, especially



Oat Valley Carignane grapes



Cox Carignane—look how gnarly the trunks can get!

since the 2011 version was named as one of the Top 100 Wines of 2014 in the Wine Spectator!! The 2012 vintage is far superior to the 2011 in our opinion, but for some reason the critics at the Spectator have not given our 2012 a score as of yet—someday, guys?! It's ok, tho—their competitors at the Wine Enthusiast gave our 2012 Wild Thing Zin a super 92 point score! The 2013 is a brand spankin' new release, having just been bottled in the first week of January of this year. It follows the bright soft fruit of the 2012, with possibly a bit more depth and spice to boot. We think they rock—let us know what you think too, ok?

All three of these Mendocino-based Carignane blends are juxtaposed against our delicious **2012 Oat Valley Old Vine Carignane**, the newcomer on our wine list. If you visited us during the March Barrel Weekends last year, you might have tried this beauty out of the barrel—it was so popular that we sold more of it in Futures than any other wine we offered, even Rocky Reserve Zin! It comes from a vineyard that is over 60 years old, located at the northern edge of Sonoma County's Alexander Valley. These are gorgeously gnarly, head-trained vines that stand about 6 feet tall. Carol loved this fruit when she used it at her former winemaking position at Windsor Vineyards, where the wine won numerous big accolades... and she has been itching to get her fingers on it again for all these years since she left that job. Finally the chance came and she has now continued the medal procession—it already has won a Gold Medal at the Sonoma County Harvest Fair last fall! To treat this grape properly for a RED wine, you have to harvest it at just the right moment of maturity, when the sugar is a minimum of 25°Brix, and it gives you very bright razzberry fruit, just a bit tart but long and lusciously delicious. Try your bottle quickly because we did not produce much and between this shipment and the futures sold already, there is not a lot of it left to sell—don't miss this one!



Mossy, gnarly old Carignane vines at Oat Valley Vineyard

Also in this shipment is the brand new release of the **2012 Rocky Reserve Zin**, probably the best vintage we have produced from the great Florence Vineyard in Rockpile in the 15 years we have been using the fruit. Everything came together for this wine in 2012—perfect crop level, good weather with no rain, the deer did not eat any of the Petite Sirah... who can ask for more?! Along with its ripe blackberry and cassis fruit, the oak is lovely and creamy, a bit chocolatey, and maybe even has a tiny bit of caramel in the finish. The mouthfeel and finish are super plush and long, but the wine still has a firm core of tannin for extended aging. By the way, we have been tasting our library wines lately a lot—even the 2000 Rocky is doing great these days, as is the 2000 Monga Zin! Who says Zin cannot age more than 5 years—these wines are now 15 years young!



Dawn harvest in the old vines of the Oat Valley Carignane

Last of all we are releasing the **2012 King Ridge Cabernet Sauvignon** this month. Grower Ron Sikorski is a former HP colleague of Carol's husband Mitch, and he has carved this vineyard out of a ridgetop nook in the Coastal Range of Sonoma County, 'way up at 2000 foot elevation above the tiny town of Cazadero. This is steep terrain, good for deer and wild boars, and the vineyard faces a huge granite outcropping called The Devil's Ribs, which absorb the sun's warmth by day and radiate it back to the vines at night. This helps to accelerate maturity and full ripe flavors so that we can harvest these grapes by early October, rare for Cabernet Sauvignon in the Sonoma Coast. We love



View of King Ridge Vineyard from the road – clinging to the ridgetop!



Ron Sikorski with his King Ridge Cabernet

Thing family line with a bottling of 2014 Mendocino County Chardonnay! It is not your traditional version of this variety by any means, from its packaging in a screen-printed claret bottle vs. the “normal” burgundy style of glass to its companions in the blend: Viognier from the Sierra Foothills, Sauvignon Blanc from Mendocino’s Potter Valley, and an Old Vine White field-blend from RRV. Like its siblings in the Wild Thing line up, it is organically grown and fermented by wild yeast that grow on its skins. It is lightly oaked, since only 25% was barrel fermented, and there was none of the softening of malo-lactic fermentation allowed. The resulting wine is quite tropical with a bit of a honeysuckle floral lift, and it is tangy with a nice creamy finish that lingers a while on your tongue. The idea is to show you how Chardonnay can have rich, complex character and not be overly fat and oaky, that it can have full body and still be crisp enough to complement food very well. We decided NOT to send you this wine at this time, because so many of our club members prefer to drink red wines, and you all already receive one bottle per year of the Coquille Blanc white Rhone blend, the more serious version of this little quaffer. You are all more than welcome to call us up and purchase some at your usual 20% discount off the incredible \$18 price. This wine was made to be distributed, so do not be surprised if you see it in a store near you!



Here is the whole Wild Thing Family line-up!!

That is most of our news that is “fit to print” as they say. Carol (and sometimes Mitch) will be out and about around the country this year, so keep an eye to your email to see if she will be visiting a city near you. We have just started distribution in Minnesota and Michigan as well as parts of Florida, so visits there will be imminent, as well as many old favorites like Ohio and Texas, and maybe even more East Coast time! In any case, you are always welcome at the winery to taste and see what is going on. Don’t forget about our end-of-July luau, the 4th annual this year—we hope to share some aloha with you!

Thanks once again for your support and enthusiasm—it is what makes this winery so much fun! Let us know what you think of these wines and how we can help you even more. In the meantime—stay warm and drink lots of great Carol Shelton Wines!

Cheers!

Carol, Mitch, Rob, Carolyn, Debbie and Joan

TASTING NOTES

So...here are the details on this box of deliciousness. By the way, since many of you ask, the total tab for this shipment is \$134.40, before any applicable tax and shipping.



2014 *Wild Thing* RENDEZVOUS ROSÉ

Light cranberry color, juicy strawberry-watermelon fruit aromas, nice mineral, a hint of pink grapefruit. Refreshingly crisp and dry. Great with almost any food, from sushi to salmon to BBQ!

82% Carignane, 10% Viognier, 8% bleed mix of Zin, Pinot Noir, Cabernet and Petite Sirah, 82% Mendocino Co, 8% Sonoma County, 6% Placer Co and 4% Paso Robles

Organically Grown – 2100 cases produced (had to more than double it, since we sold out before the summer in 2014)

Aging potential: 1-3 years, if you can keep your hands off of it

Price: \$15.00 **NEW RELEASE**



2012 *Wild Thing* OLD VINE ZINFANDEL

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!

83% Old Vine Zinfandel, 15% OV Carignane, 2% Petite Sirah
92% Mendocino County, 4% Sonoma County, 4% Lodi

Organically Grown – 9100 cases produced
(plus 500 cases of 375ml and 480 magnum bottles)

Aging potential: 5-7 years

Price: \$19.00 **92points – Wine Enthusiast, 6 GOLD Medals total!**



2013 *Wild Thing* OLD VINE ZINFANDEL

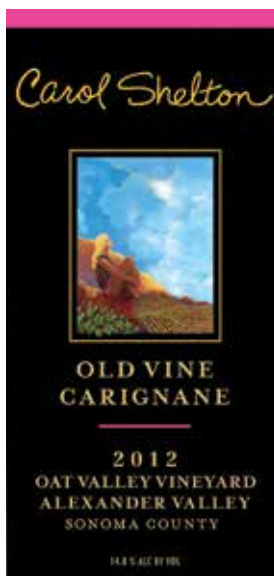
Rich and fruit forward, this wine has aromas of bold black cherry, licorice and plum - combined with a spicy and jammy complexity in the mouth - leading to a lingering, silky vanilla-cream finish.

80% OV Zinfandel, 14% OV Carignane, 5% Petite Sirah, 1% Alicante Bouschet
75% Mendocino County, 24% Sonoma County, 1% Lodi

Organically Grown – 11,475 cases produced
(plus 500 cases of 375 and 480 magnum bottles)

Aging potential: 5-7 years

Price: \$19.00 **NEW RELEASE**



2012 OAT VALLEY CARIGNANE, OAT VALLEY VINEYARD

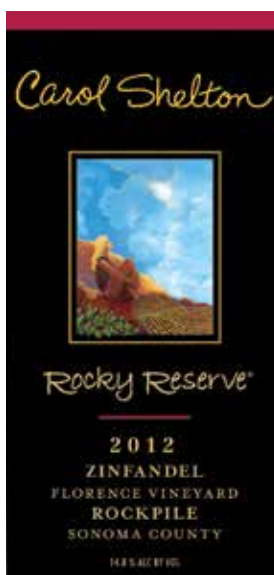
Wow—big smoky-caramel oakiness on a deep razzberry fruit core. Creamy in mouth, a bit of brown spices-nutmeg/cinnamon, with lively acidity, good depth of fruit without being jammy or overripe. Lingering razzberry-chocolate finish, great with pork tenderloin, strawberry salad or even grilled salmon! Try it with the Pomegranate Chicken recipe on Page 7!

96% Old Vine Carignane, 2% Petite Sirah, 2% Alicante Bouschet
Oat Valley Vineyard, Alexander Valley (north of Cloverdale)
60+ year old vines, sustainably dry-farmed, head-trained beauties

Sustainably Farmed – 280 cases produced

Aging Potential: 7-10 years

Price: \$28 **Gold Medal – Sonoma Co Harvest Fair**



2012 Rocky Reserve ZINFANDEL

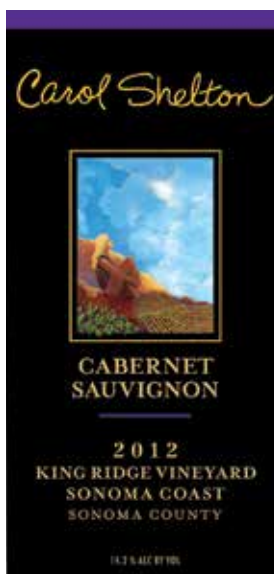
Nice dark-red in color, big blueberry-blackberry fruit, spicy-chocolatey oak, nicely focused acidity enhances mineral flavors, elegantly structured tannins for aging, super plush long finish—yum!

86% Zinfandel, 14% Petite Sirah
96% Florence Vineyard, Rockpile – 1400 ft elevation (Zin and most of Pet)
4% Florence Vineyard, Dry Creek Valley (part of the Pet)

Sustainably Farmed – 588 cases produced

Aging Potential: 7-10 years

Price: \$35 **Double Gold – San Francisco Chronicle Competition**



2012 KING RIDGE RESERVE CABERNET SAUVIGNON

Dark red in color. Black cherry-cola and cassis fruit, long and deep on nose and palate. Cedary oak spice and warm pipe tobacco aromas, dark chocolate, vanilla at finish, smoothly structured tannins.

100% Cabernet Sauvignon
100% King Ridge Vineyard, 2000 foot elevation in the Sonoma Coast Range

Sustainably farmed by Ron Sikorski

Note: In the Sonoma Coast AVA, Cazadero is known for having the highest rainfall of anyplace in the county—this is above the fog and the adjacent granite rock face heats it up so it can ripen earlier.

Sustainably Farmed –222 cases produced

Price: \$50 **NEW RELEASE**

“Great with the new 2014 Wild Thing Rendezvous Rose”

HALIBUT WITH GRAPEFRUIT AND BLOOD ORANGE SAUCE

Servings: 2 to 3

Ingredients

- 1 pound halibut steaks
- 2 tablespoons olive oil
- 1 cup fresh red grapefruit juice, divided
- ½ teaspoon minced thyme
- 1 clove garlic, minced
- Salt, pepper
- ¼ cup (½ stick) butter, divided
- 1 teaspoon minced shallot
- ½ cup blood orange juice
- 1 tablespoon chives, cut into 1-inch pieces

Method

Rinse the halibut steaks under running water and pat them dry with paper towels. Set the fish aside. Combine the olive oil, one-half cup grapefruit juice, thyme and garlic. Add salt and pepper to taste. Pour the mixture over the fish in a shallow glass dish. Cover and let the fish marinate for 15 minutes.

Put the fish in a lightly buttered baking dish. Dot the top of the fish with 1 ½ teaspoons butter. Bake in a 400-degree oven, basting once or twice with butter and pan juices, until the fish tests done, about 15 minutes.

While the fish is cooking, prepare the sauce. Heat 1 ½ teaspoons of the butter in a small saucepan until melted. Stir in the minced shallot and sweat over low heat just until tender, about 1 minute. Stir in the remaining one-half cup grapefruit juice and blood orange juice and bring to a boil.

Reduce heat to a simmer and cook until the juice is reduced to one-third cup, about 20 minutes. Whisk the remaining cold butter into the sauce bit by bit until the sauce thickens slightly. Stir in the salt and pepper to taste.

When the fish is done, remove it from the oven and place it on serving plates. Sprinkle lightly with salt. Spoon the grapefruit sauce over and garnish with a sprinkle of chives.

Enjoy!

“Great with the New Release of the Oat Valley Carignane”

PERSIAN CHICKEN WITH POMEGRANATE AND WALNUTS

The slow cooker makes this classic Middle Eastern dish a breeze, mostly because the spices mellow slowly into a sweet, aromatic sauce. The walnuts should be finely chopped into bits smaller than grains of rice, or even ground if you want a somewhat smoother sauce. Serve the chicken over long-grain saffron rice.

Serves 4 to 6

Ingredients

1-1/2 Tbs. granulated sugar
1 tsp. ground cinnamon
1 tsp. ground turmeric
1/4 tsp. freshly grated nutmeg
1/4 tsp. ground allspice
Kosher salt and freshly ground black pepper
2-1/2 lb. boneless skinless chicken thighs, halved
2 oz. (4 Tbs.) unsalted butter
2 large yellow onions, thinly sliced (about 4 cups)
2 cups toasted walnut pieces, very finely chopped or ground
1/4 cup pomegranate molasses
Fresh pomegranate seeds for garnish

Method

Mix the sugar, cinnamon, turmeric, nutmeg, allspice, 1 tsp. salt, and 1/2 tsp. pepper in a bowl. Add the chicken and coat evenly. Set aside.

Melt the butter in a large skillet set over medium heat. Add the onion; cook, stirring often, until softened, about 5 minutes. Stir in the walnuts and continue cooking, stirring almost constantly, for 2 minutes, until the nuts are lightly browned.

Stir in the pomegranate molasses, then scrape the contents of the skillet into a 6-quart slow cooker. Spoon the spiced chicken on top of the cooked onion mixture, scraping any spices that cling to the bowl into the slow cooker.

Cover and cook on low until the chicken is tender and cooked through, 3-1/2 to 5 hours. Season to taste with salt, stir in half of the pomegranate seeds, and garnish with the remainder and serve.

Enjoy!

EVENTS COMING UP

For further info check our website's Events page or call the winery

CALENDAR

Be sure to Save These Dates!

March 3rd, Chicago

"Taste of Sonoma" Consumer Tasting at the Drake Hotel

(40% discount if use promo code "Friends")

<https://www.eventbrite.com/e/sonoma-in-the-city-chicago-taste-of-sonoma-registration-14923795474?discount=FRIENDS>

March 6-8 and

March 13-15

Barrel Tasting Weekends

http://www.wineroad.com/events/barrel_tasting/11

March 19th

Winemaker Dinner at Vintage Gardens Redwood Cafe, Modesto CA

info@vgmodesto.com

Saturday April 18th, 6-9pm

Pick of the Vine Tasting, a Benefit for Senior Advocacy Services

Wells Fargo Center, Santa Rosa CA

<http://senioradvocacyservices.org/pick-vine-2015>

Friday, April 17th and

Saturday April 18th

California Wine Festival at Dana Point

<http://www.californiawinefestival.com/eventschedule.html>

Saturday, July 25th, 11-4pm

4th Annual Luau at Carol Shelton Wines!

Ukelele Player, hula Dancers and authentic Luau food

Tickets will be on sale in June





ORDER FORM
February 2015

Wines	SRP	Wine Club	Quantity
Coquille Blanc 2013	\$24	\$19.20	
Wild Thing Rendezvous Rosé 2014 <i>~New Release!</i>	\$15	\$12.00	
Pinot Noir 2012 <i>~Best of Show / 5 Gold Medals</i>	\$30	\$24.00	
Oat Valley OV Carignane 2012 <i>~Gold Medal / New Release!</i>	\$28	\$22.40	
Wild Thing Zin 2012 <i>~92 pts Wine Enthusiast / 5 Gold Medals</i>	\$19	\$15.20	
Wild Thing Zin 2013 <i>~New Release!</i>	\$19	\$15.20	
Pizazz Zin 2012	\$19	\$15.20	
Monga Zin 2013	\$21	\$16.80	
Rocky Reserve Zin 2012 <i>~Double Gold / New Release!</i>	\$35	\$28.00	
Lingenfelder Zin 2012	\$33	\$26.40	
Rockpile Reserve Cabernet 2011 <i>~Double Gold</i>	\$50	\$40.00	
King Ridge Cabernet 2012 <i>~New Release!</i>	\$50	\$40.00	
30% OFF SPECIAL			
Monga Zin 2012 <i>~91 pts / Double Gold</i>	\$21	\$14.70	
Karma Zin 2011	\$30	\$21.00	
Black Magic 2011 <i>~5 Gold Medals / Best of Sonoma</i>	\$20	\$14.00	
LAST GRAB!			
Florence Petite Sirah 2009	\$40	\$32.00	
Rockpile Reserve Petite Sirah 2011 <i>~6 Gold Medals</i>	\$40	\$32.00	
Rockpile Reserve Cabernet 2010	\$50	\$40.00	
King Ridge Cabernet 2011	\$50	\$40.00	
Napa Reserve Cabernet 2009 <i>~94 pts Wine Enthusiast</i>	\$90	\$72.00	
<p><i>Please note... You must be 21 years of age to purchase wine. Wine must be received and signed for by a person at least 21 years of age.</i></p>			

Payment
Name _____ Payment will be billed to your credit card on file for your Carol's Bunch shipments unless otherwise directed. We will assume shipping address to be the same as your regular shipments, unless another address is specified.

Send order form via fax or snail mail to:

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 Email orders to: wines@carolshelton.com
www.carolshelton.com