

Carol Shelton 2014 Wild Thing Old Vine Zinfandel

Overview

Old Vine Mendocino Zinfandel is a treasure. Grown on the benchlands and slopes of mountainsides — this 60 plus year old vine 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. Wild Thing is dangerously good! Remember – you are what you drink

Vintage Notes

2014 was a warm and very dry year. Fortunately these grapes love heat and the struggle of the drought has produced beautifully dense fruit flavors. Wild Thing Zinfandel went through fermentation uninoculated, relying on a healthy WILD yeast population from the organic vineyard to create a terroir-driven complexity of aroma and flavors. Our wild fermentation started after a four day cold soak and was followed by a 23 day maceration. The must was déléstaged (pronounced 'del-ess-TAHJd) two times prior to the wine reaching 10°Brix. That is the fancy, French term for a rack and return—a process that aerates the wine, helps to maintain a healthy yeast population, and builds mouthfeel volume with gentle extraction from the skins.

Winemaker's Tasting Notes

Aromas of black cherry, ripe plum and raspberry fruit combine with a hint of graphite, cigar box, and vanilla-oak baking spice loveliness. Smoothly textured in mouth, and the palate is very creamy and round, with a finish that is long with lush jammy fruit.

Tech Notes

Harvest Date: September 15-16 (Carignane), 18-26 (Cox Zin),

and October 6-7 (Petite Sirah & Zin), 2014

Brix at Harvest: 25.4°Brix (average)

Cellar Storage/Aging: 10 months in 87% American and 13% French barrels—35% were

new oak.

14.5% Alcohol:

TA: 0.62 gm/100ml

3.65 pH:

Varietal: 80% Zinfandel, 10% Carignane, 9% Petite Sirah, 1% Alicante

Bouschet—Organic & Sustainably grown fruit!

Appellation: Mendocino County **Bottling Date:** January 11-15, 2016 Case Production: 11,650 cases (750 ml)

