

2012

KarmaZin™

Bastoni Vineyard, Sonoma County

The name **KarmaZin**[™] was bestowed in gratitude for the many gifts of good Karma received in life, whatever the source. When positive energy is put forth in hard work mixed with integrity, the giver is rewarded with success, the fulfillment of a dream.

Winemaker's Tasting Notes: Very complexly layered spice and black fruits, lively! Dark chocolate,

Creamy oak, a bit of vanilla cola, brown spices-nutmeg/cinnamon. Rich in mouth, good structure for aging, a bit chewy in its youth.

Harvest Date: October 11, 2012 Average Brix at Harvest: 27.2°Brix (soaked)

Average TA/pH at Harvest: 0.57 gm/100ml pH 3.90

Fermentation Characteristics: All fermented in 0.8-ton T-bins (4 different yeasts)

Punched down by hand two times/day Total of 16 days on skins, including 4 days cold soak pre-fermentation

Cellar Storage/Aging: 20 months in oak barrels--

40% new & 1-yr-old French

10% new American

50% older French and American

Alcohol: 14.25%

Total Acidity: 0.62 gm/100ml

pH: 3.63 pH

Varietal Composition: 80% Zinfandel blended with

14% Alicante Bouschet, 6% Petite Sirah

Appellation: 100% Bastoni Vineyard, Riebli Rd,

Sonoma County

Case production: 341 cases

Bottling Date: August 2, 2014 Release Date: January 1, 2015

Carol Shelton Wines

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