

## Late Harvest Zinfandel

Sonoma County

Every once in a while, a twist of fate can deal a quirky hand, and with a stroke of magic it can become an enchanting experience. Black Magic™ Late Harvest Zinfandel conjures up a charming finale for a delicious meal—lusciously jammy and sweet, it complements many foods from savory cheese plates to decadent chocolate desserts. Abracadabra! < Extremely Limited Production >

Inky blue-purple in color, yummy deep razz-blackberry jam and Winemaker's Tasting Notes:

luscious dark chocolate of oak spices, sweet but not clumsy,

pleasingly balanced with a bit a tartness, not at all hotly alcoholic,

bit of warm vanilla at finish.

Harvest Date: October 31, 2006--Halloween!!

Average Brix at Harvest: 30°Brix

Average TA/pH at Harvest: 0.82 gm/100ml pH: 3.62

Fermentation Characteristics: 16 days on skins, punched down

twice daily, tho it was pretty thick!

Cellar Storage/Aging: 8 months in barrels --

> 75% new American oak 25% older American oak

Alcohol: 15.25% Residual Sugar: 7.0%

Total Acidity: 0.74 gm/100ml

3.70 pH:

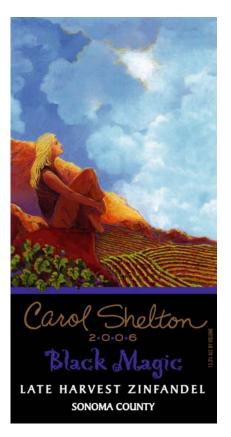
Varietal: 100% Zinfandel, Late Harvest

Appellation: 76% Russian River Valley

24% Cucamonga Valley

422 half-cases, in 375ml bottles Cases produced:

Bottling Date: August 7, 2007 Release Date: October 15, 2007 Suggested Retail Price: \$20.00/ half-bottle



Carol Shelton Wines

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