

Carol Shelton

2002

Rendezvous Rosé™

Dry Rosé of Zinfandel

North Coast

A rendezvous with friends is all the more delicious a pleasure over a bottle of luscious chilled dry rosé, hence the name of our “*Rendezvous Rosé.*” Created by bleeding a bit of “pink” juice off of two of our Zin vineyards’ grapes within days of crushing them, it is fermented cold and lightly kissed with a few months in mellow oak barrels. <Extremely Limited Production>

Winemaker’s Tasting Notes: Light cranberry color, juicy strawberry and raspberry fruit aromas, hint of orange zest. Refreshingly crisp and dry, full round body. Great with almost any food, from sushi to salmon to BBQ!

Harvest Dates: October 14 and November 5-6, 2002

Average Brix at Harvest: 25.1°Brix

Average TA/pH at Harvest: 0.53 gm/100ml pH: 3.49

Fermentation Characteristics: average of 2.5 days on skins, juice “bled off” and fermented at 55°F

Cellar Storage/Aging: 50% spent 6 months in barrels --
25% 1-yr-old American
25% 2-yr-old American
50% older French
50% held cold in tank to preserve fruit

Alcohol: 13.0%

Residual Sugar: 0.3% (very dry)

Total Acidity: 0.58 gm/100ml pH: 3.46

Approx. Varietal: 82% Zinfandel, 12% Carignane
3% each Alicante Bouschet & Petite Sirah

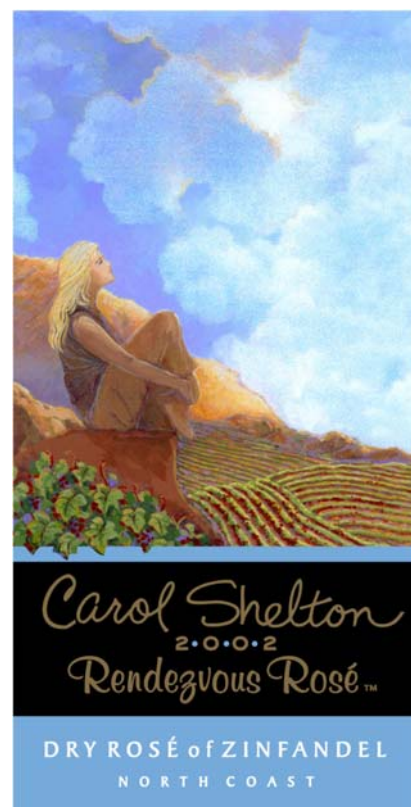
Appellation : 100% North Coast—
50% Mendocino Co. (Wild Thing Vyd)
50% Russian River Valley (Karma Vyd)

Cases produced: 196 cases

Bottling Date: June 11, 2003

Release Date: June 18, 2003

Suggested Retail Price : \$16/bottle



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