

# Carol Shelton

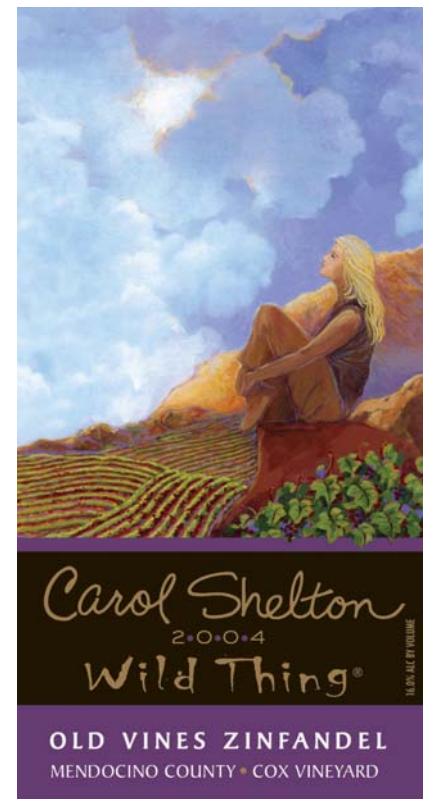
2004

## Wild Thing®

Old Vines Zinfandel  
Cox Vineyard, Mendocino County  
ORGANICALLY GROWN

Wild Thing is named for its attitude, and also for the uninoculated, or “wild,” yeast ferment used to create it. It takes a whip and a chair to tame its wild fruit, but it is worth the trouble. As my husband likes to say, “It has all the right curves in all the right places.”

Winemaker's Tasting Notes:	Intensely jammy, black razzberry fruit, vibrant and alive in both nose and mouth, nice hit of black pepper. Smoothly textured in mouth, creamy vanilla oak, and the finish is long and lushly jammy fruit—dangerously good!
Harvest Date:	September 20, 2004
Average Brix at Harvest:	26.2°Brix (soaked)
Average TA/pH at Harvest:	0.72 gm/100ml      pH 3.63
Fermentation Characteristics:	Uninoculated yeast fermentation which took 5 days to start (cold soak!) plus 2 weeks of extended maceration, for total of 4.6 weeks on skins Déléstaged 2 times before 10°Brix
Cellar Storage/Aging:	9 months in barrels-- 33% new American 17% 1-year-old American 6% new and 1-yr-old Hungarian 44% older American and French
Alcohol:	15.8%
Total Acidity:	0.60 gm/100ml      pH: 3.69
Varietal :	90% Zinfandel, 10% Carignane
Appellation :	100% Cox Vineyard, Mendocino Co. Organically grown, CCOF certified “Old Vines” =planted 1956
Case production:	1703 cases (NO 375ml this time)
Bottling Date:	August 10, 2005
Release Date:	April 1, 2006



(707) 575-3441 phone  
(707) 575-0245 FAX

*Carol Shelton Wines*  
P. O. Box 755  
Windsor, CA 95492

[zin@carolshelton.com](mailto:zin@carolshelton.com)  
[www.carolshelton.com](http://www.carolshelton.com)