

Carol Shelton

Wild Thing®

2010 Old Vine Zinfandel

Mendocino County

ORGANICALLY GROWN GRAPES

Old Vine Mendocino Zinfandel is a treasure. Grown on the benchlands and slopes of mountainsides — this wild-looking old vine Zinfandel offers fruit that winemaker Carol Shelton, with her 35+ years of experience and creativity, has transformed into a wine that is concentrated yet soft, creamy and full of flavor. Our Wild Thing 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.

Winemaker's Tasting Notes: Aromas of black cherry, plum and raspberry fruit combine with a beautiful hint of vanilla-oak loveliness, smoothly textured in mouth, very creamy and round, the finish is long and has lush jammy fruit — this wine is dangerously good! Remember – you are what you drink

Harvest Dates: October 12-20, 2010

Average Brix at Harvest: 25.2°Brix (soaked)

Average TA/pH at Harvest: 0.57 gm/100ml pH 3.80

Fermentation Characteristics: Uninoculated (“WILD”) yeast fermentation, which took 5 days to start (cold soak!) for total of 16 days on skins.
Déléstaged (pronounced 'del-ess-TAHJd) before 12° Brix

Cellar Storage/Aging: 2.5 years in a mix of American and French barrels
-- 25% were new or one-year old

Alcohol: 14.4%

Total Acidity: 0.63 gm/100ml pH: 3.60

Varietal Composition: 85% old vine Zinfandel, 9% Carignane,
5% Petite Sirah, 1% Alicante Bouschet
***Sustainably farmed and organically grown

Appellation : 77.5% Mendocino County,
21% Sonoma County, 1.5% Lake County

Case production: 3,393 cases (750 ml) + 176 cases (375 ml) +150 magnums (1.5L)

Release Date: June 13, 2013



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