

Carol Shelton

2007

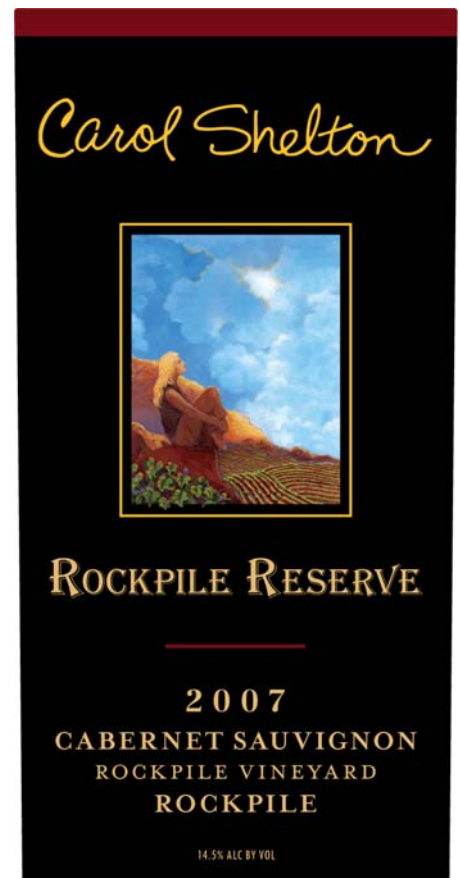
ROCKPILE RESERVE

Cabernet Sauvignon

Rockpile Vineyard, Rockpile

Our *Rockpile Reserve*® titles designate a series of elegant red wines from the Rockpile AVA, 1000-2000 feet above Lake Sonoma and the Dry Creek Valley in NW Sonoma County. This Cabernet Sauvignon is the second varietal of the series to be released, and it comes from the Rockpile Vineyard of Rod and Cathy Park at 2000 foot elevation. It is graciously styled with black cherry-cassis fruit and a nice hint of tobacco and cedar-spice, with the long smooth creamy finish that is so characteristic of Rockpile reds.

Winemaker's Tasting Notes:	Dark red in color. Black cherry-cola and cassis fruit, long and deep on nose and palate. Cedary oak spice and warm pipe tobacco aromas, dark chocolate, vanilla at finish, smoothly structured tannins.
Harvest Date:	October 25, 2007
Average Brix at Harvest:	26.8°Brix
Average TA/pH at Harvest:	0.50 gm/100ml pH: 3.73
Fermentation Characteristics:	20 days on skins Fermented in T-bins and punched down by hand
Cellar Storage/Aging:	19 months in barrels -- 100% French oak, 50% new
Alcohol:	14.3%
Total Acidity:	0.63 gm/100ml
pH:	3.79
Varietal :	100% Cabernet Sauvignon
Appellation :	100% Rockpile Vineyard, 2000 ft Solar-powered/sustainably farmed
Cases produced:	207 cases
Bottling Date:	June 30, 2009
Release Date:	March 1, 2010



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