

Rocky Reserve® Zinfandel

Rockpile Road Vineyard Dry Creek Valley

The name for our reserve wine, "Rocky Reserve" comes from the shallow red, rocky soils of the Rockpile Road Vineyard, 1500 feet above Lake Sonoma. This is a more elegant and restrained Zin, worthy of five or more years of cellaring.

Winemaker's Tasting Notes: Inky blue-purple in color, intense black pepper spice on

deep blue-blackberry fruit. Cedary oak spice, very dark

chocolate, bit of warm vanilla at finish.

Harvest Date: September 18, 2000

26°Brix Average Brix at Harvest:

0.99 gm/100ml Average TA/pH at Harvest: pH: 3.40

Fermentation Characteristics: 9 days on skins

Déléstaged once at 14°Brix

Cellar Storage/Aging: 7 months in barrels,

> 40%new American 17% new French 13% new Hungarian 30% older French

14.75% Alcohol:

Total Acidity: 0.67 gm/100ml

3.68 pH:

Varietal: 100% Zinfandel

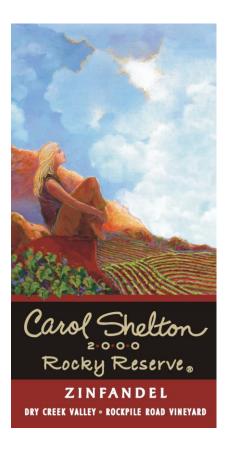
100% Rockpile Road Vineyard Appellation:

Dry Creek Valley

Cases produced: 380 cases Bottling Date: June 15, 2001 Release Date: October 15, 2001 Retail Price: \$32.00/bottle



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