

Late Harvest Zinfandel Rockpile Ridge Vineyard Rockpile, Dry Creek Valley

Every once in a while, a twist of fate can deal a quirky hand, and with a stroke of magic it can become an enchanting experience. Black Magic™ Late Harvest Zinfandel conjures up a charming finale for a delicious meal—lusciously jammy and only slightly sweet, it complements many foods from savory cheese plates to decadent chocolate desserts. Abracadabra!

<Extremely Limited Production>

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: October 4, 2001

Average Brix at Harvest: 30°Brix

Average TA/pH at Harvest: 0.50 gm/100ml pH: 3.75

Fermentation Characteristics: 14 days on skins. Déléstaged 4 times by 14°Brix.

Cellar Storage/Aging: 17 months in barrels --

> 50% 1-yr-old American 50% 3-year-old French

Alcohol: 17.0%

2.3% Residual Sugar:

0.65 gm/100ml Total Acidity:

3.58 pH:

Varietal: 100% Zinfandel, Late Harvest

Appellation: 100% Rockpile Ridge Vineyard

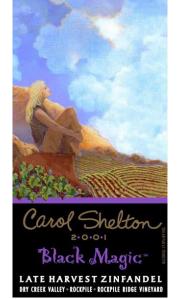
Rockpile, Dry Creek Valley

Cases produced: 178 half-cases, in 375ml bottles

Bottling Date: June 17, 2003

Release Date: November 5, 2003

Suggested Retail Price: \$20.00/ half-bottle



Carol Shelton Wines

P. O. Box 755 (707) 575-3441 phone Windsor, CA 95492 (707) 575-0245 FAX

zin@carolshelton.com www.carolshelton.com