

# Carol Shelton

2001

Rocky Reserve®

Zinfandel

Rockpile Ridge Vineyard  
Rockpile, Dry Creek Valley

The name for our reserve wine, **Rocky Reserve®**, comes from the deep red, **rocky** soils of the Rockpile Ridge Vineyard, 1200 feet above Lake Sonoma. This is a more elegant and restrained Zin, worthy of five or more years of cellaring, though it is packed with fragrant black and blue berry fruits..

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: 26°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

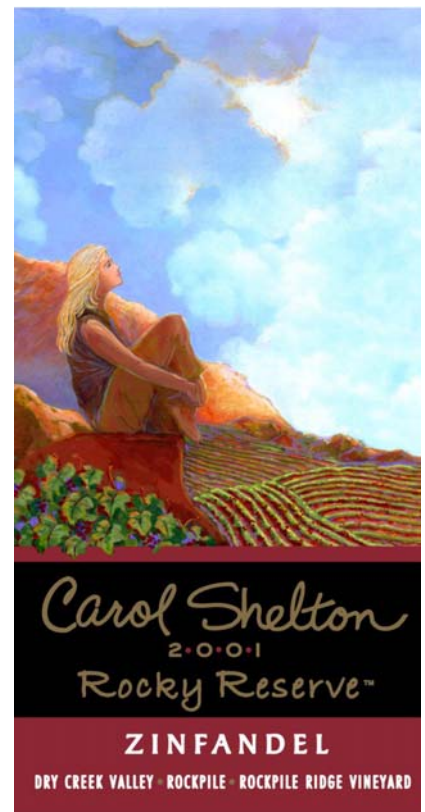
Cellar Storage/Aging: 7 months in barrels --  
25% new American  
19% new French  
6% new Hungarian  
18% 1-yr-old American  
13% 1-yr-old French/Hungarian  
19% older French  
\*\*\*\*followed by 4 months in mostly older barrels

Alcohol: 14.05%  
Total Acidity: 0.60 gm/100ml  
pH: 3.58

Varietal : 100% Zinfandel

Appellation : 100% Rockpile Ridge Vineyard  
Rockpile, Dry Creek Valley

Cases produced: 296 cases  
Bottling Date: November 21, 2002  
Release Date: May 15, 2003  
Suggested Retail Price: \$32.00/bottle



*Carol Shelton Wines*

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