

Carol Shelton

2005

Exhale Syrah

Exhale Vineyard, Dry Creek Valley

The owners of this Syrah vineyard in the southern end of dry Creek Valley named it “Exhale” since it is the place they come to for R+R, an escape from the hectic Dot-com world in the Big City, a place to put their feet up for a while and ...Exhale!

Winemaker's Tasting Notes: Deep blackberry fruit and big spice plus black pepper, a touch of chocolate and cola in the oak contribution.
Richly textured in mouth, good structure for aging, long black fruit finish.

Harvest Date: October 20, 2005
Average Brix at Harvest: 26.2°Brix
Average TA/pH at Harvest: 0.49 gm/100ml pH 3.76

Fermentation Characteristics: Déléstaged twice
Total of 19 days on skins, including
7 days extended maceration

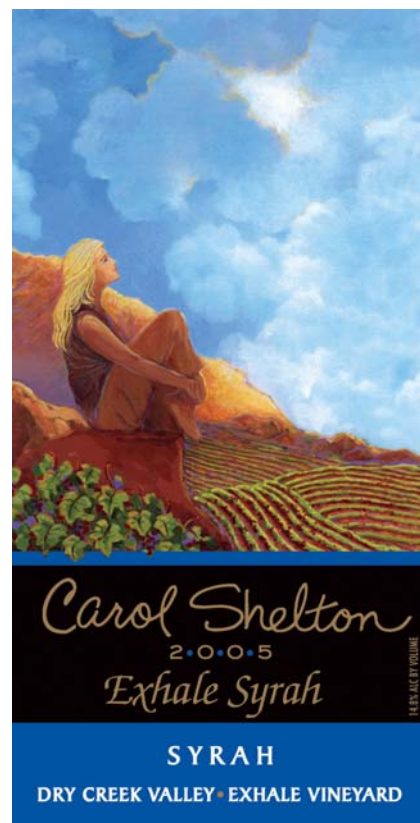
Cellar Storage/Aging: 18 months in barrels--
45% new + 1-year-old American
20% new + 1-year-old French
17% 1-year-old Hungarian
18% older French/American

Alcohol: 15.0%
Total Acidity: 0.62 gm/100ml
pH: 3.77 pH

Varietal : 100% Syrah

Appellation : Exhale Vineyard, Dry Creek Valley

Case production: 415 cases
Bottling Date: June 6, 2007
Release Date: September 15, 2007



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