

# Carol Shelton

2006

## Maple Zin™

Old Vines Zinfandel  
Maple Vineyards, Dry Creek Valley

Our Maple Zin is comes from the esteemed Maple Vineyard, lovingly farmed by Tom and Tina Maple and planted over the first half of the 1900's. The vines are dry-farmed, head-trained, and self-limiting in crop levels, with judicious additions of complementary varietals in the field blend style.

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 3, 2006  
Average Brix at Harvest: 26.8°Brix (soaked)  
Average TA/pH at Harvest: 0.55 gm/100ml pH 3.60

Fermentation Characteristics: Déléstaged three times before 20°Brix  
Total of 21 days on skins, including  
5 day cold soak + 4 days extended maceration

Cellar Storage/Aging: 13 months in barrels--  
40% new + 1-year-old American  
18% new + 1-year-old French  
7% new Hungarian  
35% older French/Hung/American

Alcohol: 15.5%  
Total Acidity: 0.65 gm/100ml  
pH: 3.55 pH

Varietal : 83% Zinfandel, 10% Petite Sirah,  
4% Carignane, and remaining  
3% is a field-blend of Alicante  
Bouschet, Malvasia, Black Muscat, etc

Appellation : Maple Vineyards, Dry Creek Valley  
Old Vines (average age = 80 years)  
All Dry Farmed, Head (goblet) Trained

Case production: 411 cases  
Bottling Date: June 11, 2008  
Release Date: February 2010



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