

Carol Shelton

2008

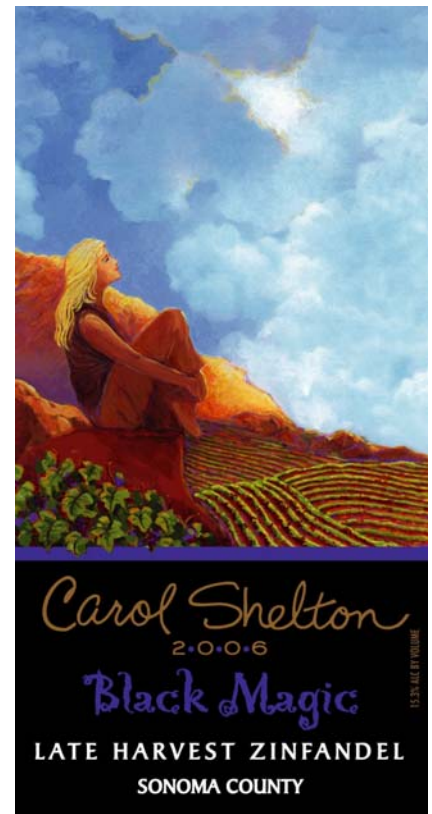
Black Magic™

Late Harvest Zinfandel

Sonoma County

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 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, yummy deep razz-blackberry jam and luscious dark chocolate of oak spices, sweet but not clumsy, pleasingly balanced with a bit a tartness, not at all hotly alcoholic, bit of warm vanilla at finish.
Harvest Date:	September 1 and October 12, 2008
Average Brix at Harvest:	31°Brix
Average TA/pH at Harvest:	0.69 gm/100ml pH: 3.52
Fermentation Characteristics:	average of 21 days on skins, punched down twice daily
Cellar Storage/Aging:	10 months in barrels -- 50% new American oak 50% older American oak
Alcohol:	15.0%
Residual Sugar:	7.5%
Total Acidity:	0.79 gm/100ml
pH:	3.72
Varietal :	100% Zinfandel, "Late Harvest"
Appellation :	95% Sonoma County (50% Taylor/DCV, 50% Bastoni/SonCo)
Cases produced:	437 half-cases, in 375ml bottles
Bottling Date:	August 5, 2009
Release Date:	October 15, 2009
Suggested Retail Price:	\$20.00/ half-bottle



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