

2008 Old Vine Zinfandel Mendocino County ORGANICALLY GROWN GRAPES

Old Vine Mendocino Zinfandel is a treasure. Grown on the benchlands and slopes of mountainsides — this wild-looking old vine Zinfandel offers fruit that winemaker Carol Shelton, with her 30+ years of experience and creativity, has transformed into a wine that is concentrated, intense, and flavorful. Our Wild Thing Zinfandel was named for these wild-looking vines and also for the uninoculated, or "wild," yeast ferment that was used to create it. It takes a lot of effort to tame this wild fruit, but it is worth all the trouble.

Winemaker's Tasting Notes: Aromas of black cherry, plum and raspberry fruit combine with a beautiful hint of vanilla-oak loveliness, smoothly textured in mouth, very creamy and round, the finish is long and has lush jammy fruit — this wine is dangerously good! Remember - you are what you drink

Harvest Dates: October 10th through 14th, 2008

Average Brix at Harvest: 24.5°Brix (soaked)

Average TA/pH at Harvest: 0.54 gm/100ml pH 3.66

Fermentation Characteristics: Uninoculated yeast fermentation which took 6 days to start (cold soak!) for total of 3 weeks = on skins. Déléstaged (pronounced 'del-ess-TAHJd) 3 times before 12° Brix

Cellar Storage/Aging: 24 months in a combination of American and French barrels -- 20% were new barrels

Alcohol: 14.6%

Total Acidity: 0.64 gm/100ml

pH: 3.53

Varietal Composition: 83% old vine Zinfandel, 13% Carignane, 2% Petite Sirah, 2% Cabernet Sauvignon ***Sustainably farmed and organically grown

Appellation: 76% Mendocino County, 20% Sonoma County, 4% Lake Country

Case production: 3,300 cases (750 ml) + 270 cases (375 ml)

Release Date: November 1, 2011

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