

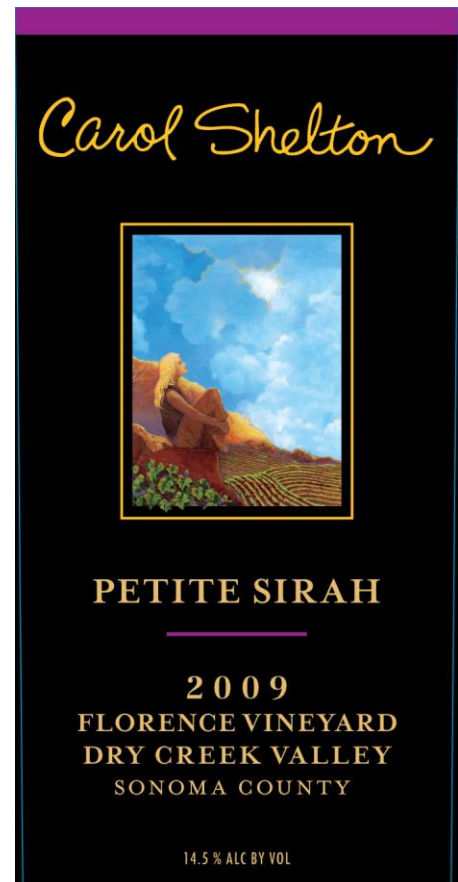
Carol Shelton

2009

FLORENCE Petite Sirah

Florence Vineyard, Dry Creek Valley

Winemaker's Tasting Notes:	Inky blue-purple in color, sweet black razzberry jammy fruit—yum! Dark chocolatey oak spice, bright acidity but very juicy-supple, bit of warm vanilla at finish, structured tannins for aging.
Harvest Date:	October 2, 2009
Average Brix at Harvest:	27.0°Brix
Average TA/pH at Harvest:	0.50 gm/100ml pH: 3.60
Fermentation Characteristics:	5 day cold soak pre-ferment, for a total of 15 days on skins, fermented in T-bins, punched down by hand 2-3 times/day
Cellar Storage/Aging:	24 months in 1 and 2 year-old American oak barrels
Alcohol:	15.6%
Total Acidity:	0.63 gm/100ml
pH:	3.60
Varietal:	97% Petite Sirah, 3% Zinfandel
Appellation:	97% Florence Vineyard, Dry Creek Valley 3% Taylor Vineyard, DCV
Cases produced:	112 cases
Bottling Date:	January 17, 2012
Release Date:	May 1, 2012 (May 2012 club shipment)



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