

Carol Shelton

Wild Thing®

2009 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 yet soft, creamy and full of flavor. 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 26, 2009

Average Brix at Harvest: 25.0°Brix (soaked)

Average TA/pH at Harvest: 0.515 gm/100ml pH 3.80

Fermentation Characteristics: Uninoculated (“WILD”) yeast fermentation,
which took 5 days to start (cold soak!) for total of 10 days on skins.
Déléstaged (pronounced 'del-ess-TAHJd) before 10° Brix

Cellar Storage/Aging: 2.5 years in a combination of American and French barrels
-- 20% were new barrels

Alcohol: 14.5%

Total Acidity: 0.64 gm/100ml pH: 3.64

Varietal Composition: 78% old vine Zinfandel, 12% Carignane,
7% Petite Sirah, 3% Cabernet Sauvignon
***Sustainably farmed and organically grown

Appellation : 76% Mendocino County, 12% Sonoma County,
10% Lake County, 2% Cucamonga Valley

Case production: 3,330 cases (750 ml) + 176 cases (375 ml) +73 magnums (1.5L)

Release Date: November 1, 2012



(707) 575-3441 phone
(707) 575-0245 FAX

Carol Shelton Wines
3354-B Coffey Lane
Santa Rosa, CA 95403

wines@carolshelton.com
www.carolshelton.com