

Carol Shelton

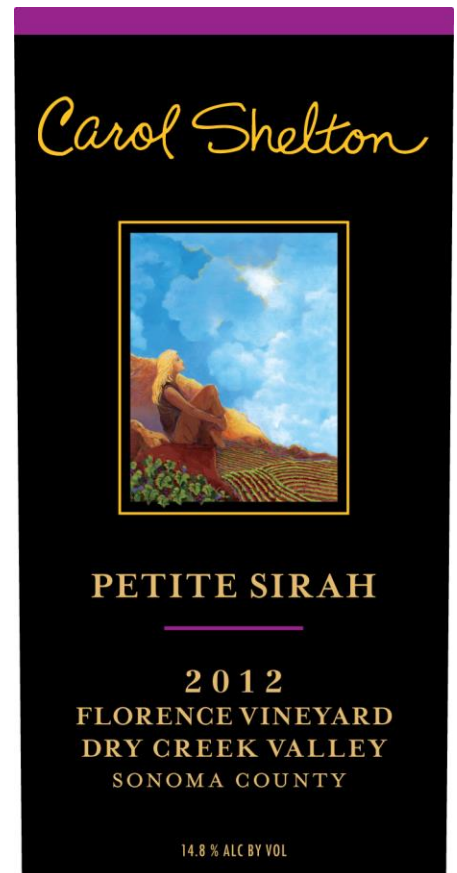
2012

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:	September 29, 2012
Average Brix at Harvest:	25.8°Brix
Average TA/pH at Harvest:	0.61 gm/100ml pH: 3.46
Fermentation Characteristics:	5 day cold soak pre-ferment, for a total of 12 days on skins, fermented in T-bins, punched down by hand 2 times/day, 5 different yeast strains!
Cellar Storage/Aging:	20 months in oak barrels--- 10% NEW American 33% older French and 57% older American
Alcohol:	14.1%
Total Acidity:	0.64 gm/100ml
pH:	3.54
Varietal:	93% Petite Sirah, 7% Zinfandel
Appellation:	100% Florence Vineyard(s), 92% Dry Creek Valley 8% Rockpile
Cases produced:	368 cases
Bottling Date:	August 2, 2014
Release Date:	December 1, 2014



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