

# Carol Shelton

2012

## Lingenfelder Zin

Lingenfelder Vineyard, Russian River Valley

From 25-year-old vines on Woolsey Road in Russian River valley, owner Mark Lingenfelder has some of the prettiest Zin fruit that we turn into a very elegant wine! Try this with BBQ or Tomato-sauced pasta, since its bright acidity will complement them well.

Winemaker's Tasting Notes: very elegant and pretty nose, full of ripe red currants and nicely layered oak. Dusty vanilla-cocoa and slightly clovey spice, touch of black pepper. In mouth it shows creamy vanilla oak and delicate fruit, restrained well. Nice weight to go with food, good structure for aging.

Harvest Date: October 21, 2012  
Average Brix at Harvest: 25.5°Brix (soaked)  
Average TA/pH at Harvest: 0.50 gm/100ml      pH 3.69

Fermentation Characteristics: all bin-fermented and hand punched down  
Total of 15 days on skins, including  
6 days cold soak pre-fermentation

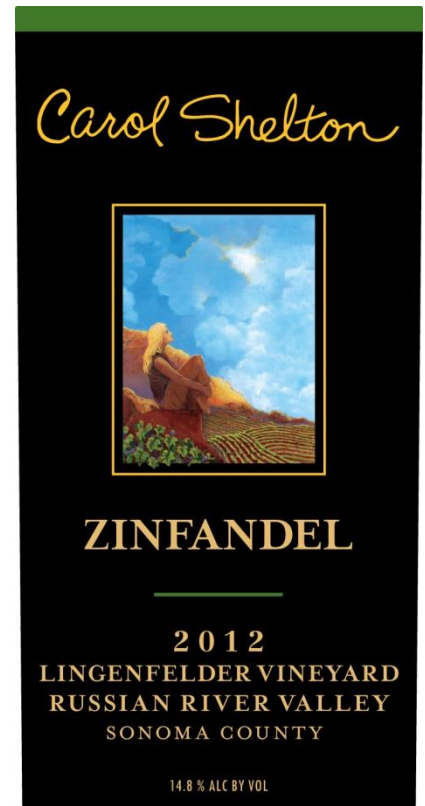
Cellar Storage/Aging: 20 months in oak barrels—  
60% 1 & 2-yr-old French,  
40% new American.

Alcohol: 15.1%  
Total Acidity: 0.64 gm/100ml  
pH: 3.50 pH

Varietal Composition : 95.2% Zinfandel, 4.8% Petite Sirah

Appellation : 95.2% Lingenfelder Vineyard,  
Russian River Valley (off Woolsey Rd)  
4.8% Dry Creek/Rockpile (the Pet)

Case production: 179 cases  
Bottling Date: August 2, 2014  
Release Date: November 1, 2014



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