

Carol Shelton

2012

Oat Valley Carignane

Oat Valley Vineyard, Alexander Valley

Back to the future at last! Carol used the vibrant red Carignane from these 60+ year old vines at her long stint as winemaker at Windsor Vineyards, and now they have come “back home to mama!”

Winemaker's Tasting Notes: Wow—big smoky-caramel oakiness on a deep razzberry fruit core. Creamy in mouth, a bit of brown spices-nutmeg/cinnamon, with Lively acidity, good depth of fruit without being jammy or overripe. Lingering razzberry-chocolate finish, great with pork tenderloin, strawberry salad or even grilled salmon!

Harvest Date: October 21, 2012
Average Brix at Harvest: 25.7°Brix (soaked)
Average TA/pH at Harvest: 0.50 gm/100ml pH 3.75

Fermentation Characteristics: all bin-fermented (4 different yeasts) and hand punched down
Total of 15 days on skins, including
6 days cold soak pre-fermentation

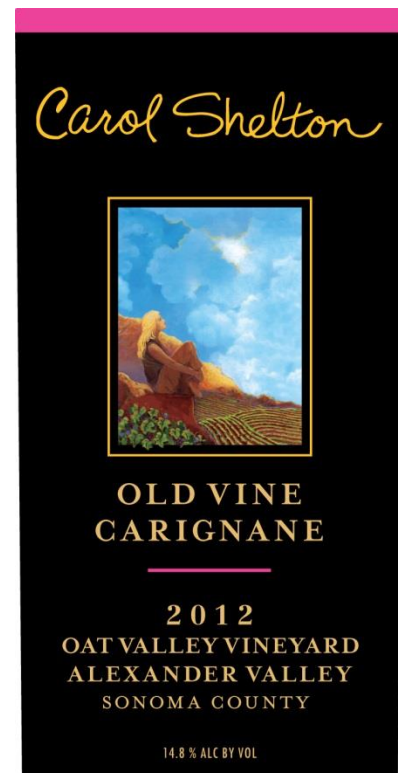
Cellar Storage/Aging: 20 months in oak barrels—
55% new American, 45% 2-yr old French

Alcohol: 14.9%
Total Acidity: 0.72 gm/100ml
pH: 3.44 pH

Varietal Composition: 96% Old Vine Carignane,
2% Petite Sirah, 2% Alicante Bouschet

Appellation : 100% Oat Valley Vineyard,
Alexander Valley (north of Cloverdale)
60+ year old vines, sustainably dry-farmed,
Head-trained beauties

Case production: 280 cases
Bottling Date: June 20, 2014
Release Date: November 1, 2014



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