

# Carol Shelton

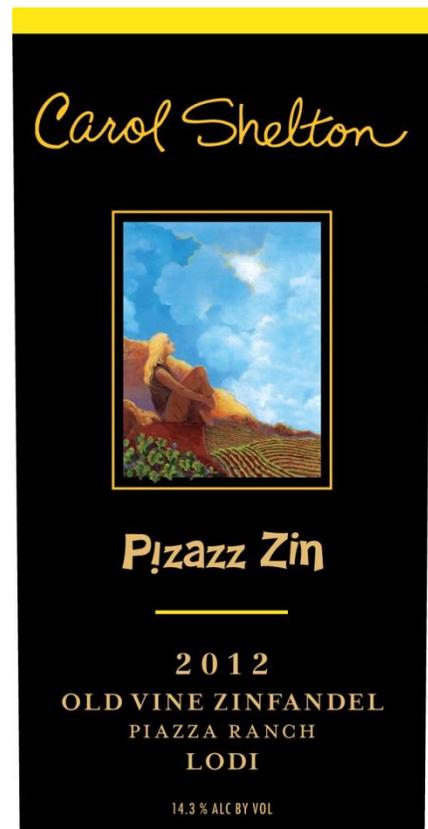
2012

## Pizazz Zin

Old Vine Zinfandel  
Piazza Vineyard, Lodi

We chose to honor Charlie Piazza's half century of growing in Lodi by making an anagram of his name to christen this classic old-style Zin. These gnarly head-trained vines deliver brilliant wild cherry jam on a milk chocolate-marshmallow background. S'more, please!

Winemaker's Tasting Notes:	Zippy Bing cherry pie in a graham cracker crust, creamy Hershey's milk chocolate and a bit of toasted marshmallow—not sweet but soft and round balanced by juicy acidity, with creamy caramel oak and a long cherry finish. S'mores with cherry jam?
Harvest Date:	September 11, 2012
Average Brix at Harvest:	26.0°Brix (soaked)
Acid at Harvest:	0.53 g/100ml      pH 3.91
Fermentation:	5 days of cold soak, déléstaged 3 times by 10°Brix, total of 15 days on skins
Cellar Storage/Aging:	20 months aged in barrels: 30% new American oak 70% older French and American oak
Alcohol:	14.6%
Total Acidity:	0.67 gm/100ml      pH: 3.65
Varietal :	96% Zinfandel, 4% Petite Sirah
Appellation :	96% Piazza Vineyard, Lodi Planted 1970 4% Rockpile Vineyard
Case production:	339 cases
Bottling Date:	June 20, 2014
Release Date:	October 1, 2014



(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