

Carol Shelton

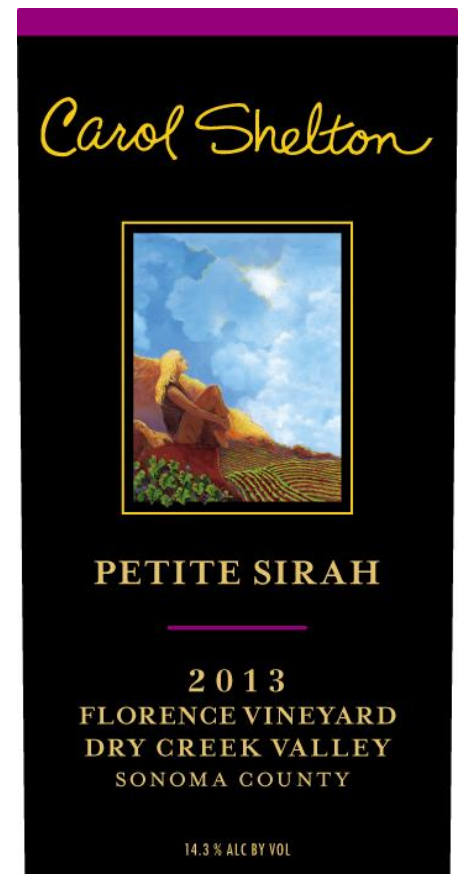
2013

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 24, 2013
Average Brix at Harvest:	24.8°Brix
Average TA/pH at Harvest:	0.53 gm/100ml pH: 3.48
Fermentation Characteristics:	5 day cold soak pre-ferment, for a total of 13 days on skins, fermented in T-bins, punched down by hand 2 times/day.
Cellar Storage/Aging:	18 months in oak barrels--- 40% new American 13% new Hungarian and 47% older French and American
Alcohol:	14.5%
Total Acidity:	0.67 gm/100ml
pH:	3.56
Varietal:	100% Petite Sirah
Appellation:	100% Florence Vineyards-- 94% Dry Creek Valley, 6% Rockpile
Cases produced:	383 cases
Bottling Date:	May 20, 2015
Release Date:	March 1, 2016



(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