

# Carol Shelton

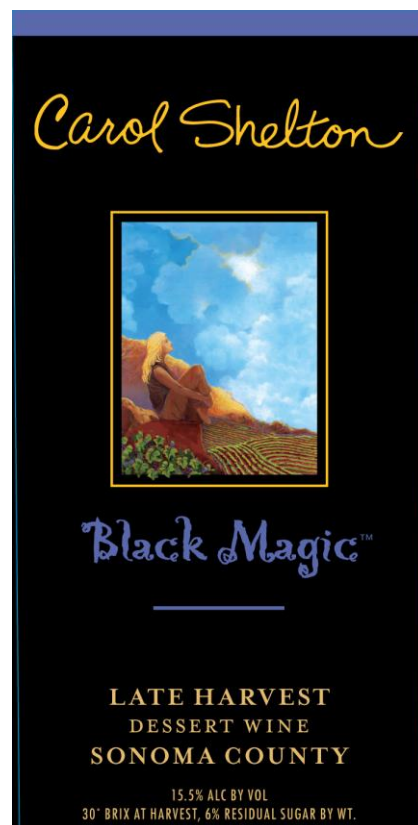
## Black Magic™

2014 Late Harvest Zinfandel Dessert wine

Sonoma County

Every once in a while, a twist of fate can deal a quirky hand, and with a stroke of magic it can become an enchanting experience. Black Magic™ Late Harvest Zinfandel conjures up a charming finale for a delicious meal—lusciously jammy and sweet, it complements many foods from savory cheese plates to decadent chocolate desserts. Abracadabra! <Extremely Limited Production>

Winemaker's Tasting Notes:	Inky blue-purple in color, yummy deep razz-blackberry jam and luscious dark chocolate of oak spices, sweet but not clumsy, pleasingly balanced with a bit a tartness, not at all hotly alcoholic, bit of warm vanilla at finish.
Harvest Dates:	September 15+23, October 6-7, 2014
Average Brix at Harvest:	31.7°Brix
Fermentation Characteristics:	average of 7 days on skins, punched down twice daily, then pressed off early (at 10°brix) and held cold to stop fermentation
Cellar Storage/Aging:	6 months in small stainless Steel tank, held cold to prevent fermentation.
Alcohol:	15.4%
Residual Sugar:	6.0%
Total Acidity:	0.77 gm/100ml
pH:	3.55
Varietal :	100% Late Harvest Zinfandel
Appellation :	90% Sonoma County: 40% Florence DCV Zin 18% Mancini Zin 16% PeaceLand Zin) 17% Mendocino County (Mariah Vyd)
Cases produced:	829 half-cases, in 375ml bottles
Bottling Date:	March 17, 2015
Release Date:	October 31, 2015
Suggested Retail Price:	\$20.00/ half-bottle



(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