

# Carol Shelton

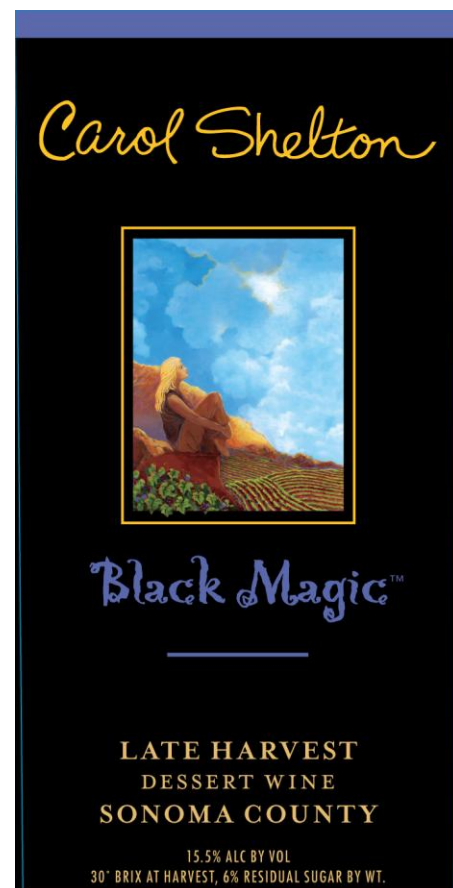
## Black Magic™

NV Late Harvest Red 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 Redl 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 Date:	Approx. 1/3 each 2008, 2009, 2010
Average Brix at Harvest:	30°Brix
Fermentation Characteristics:	average of 21 days on skins, punched down twice daily
Cellar Storage/Aging:	20 months in barrels -- 50% new American oak 50% older American oak
Alcohol:	15.1%
Residual Sugar:	4.7%
Total Acidity:	0.72 gm/100ml
pH:	3.66
Varietal :	70% Late Harvest Zinfandel, 30% Cabernet Sauvignon "LateHarv"
Appellation :	90% Sonoma County (40% Bastoni Zin, 30% Rockpile Cab, 20% Taylor Zin) 5% Cucamonga, 5% Madera
Cases produced:	741 half-cases, in 375ml bottles
Bottling Date:	February 2-3, 2012
Release Date:	February 14, 2012
Suggested Retail Price:	\$20.00/ half-bottle



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