

Carol's Bunch

NOVEMBER 2014

Happy Holidays...

to our faithful 'Bunch! We are so pleased to be finished with our crazy Crush season EARLY this year, so we can focus all the more on what we do best—making super delicious wines and getting them out the door to you!



Lingfelder Zin ready to harvest

This year's harvest was the earliest and most "compressed" one that Carol has ever seen in her 38 years of winemaking. It started with early budbreak back in March, probably a bit due to the extremely dry winter you have all heard about. Then bloom and crop-set all happened with very few hitches, and we had a nice long growing season with a very warm but not horribly HOT summer, a tiny shower in mid-September (when we already had half the grapes in!) followed by a beautiful

Indian Summer which dried out the remaining vineyards and pushed everything thru to a nice ripe finish. Very tasty fruit, indeed, and a moderate crop size made for rich, concentrated flavors, just the way we like to taste 'em!

GET YOUR RED HOT NEWS!

We have some extremely exciting NEWS to report!! We are now the owners of a beautiful Dry Creek vineyard, 22 acres with 16 planted to...not Zinfandel, but Chardonnay! We saw that as a rather major faux pas—the primary obligation of a grape in Dry Creek Valley is to be Zin, right? Or at least red?? However, visionary partner Mitch saw an opportunity to satisfy the need for a white partner wine to our wildly popular Wild Thing Zin. Carol came up with a lovely blend of Chardonnay with complexity added from a bit of Viognier,



Bin of OUR Chardonnay grapes at harvest

Sauvignon Blanc and Roussanne. It will not be that boring non-oaked Chardonnay style, but also not a clunky old-fashioned buttery oak-bomb...just a delicious sipper and food complement with a similar beautiful package to the one used on our Wild Thing Zin and Rosé bottlings. With that in mind, Carol made a tiny bit of wine (wild-yeast fermented of course!) off of our new "Estate" Chardonnay grapes and has pronounced them delicious! The rest of the grapes were already contracted to a another winery for 2014, but we hope to use a lot of them ourselves next harvest.



Joan Dennen, our new Controller, pitching in to work on Crush in our cellar!

In other news, we have expanded our work force to include a new Controller! Our former accountant Della Johnson has moved on, but in August we welcomed Joan Dennen, CPA, to our ranks. She has a bright sunny personality and definite passion for all things vino, and she may be the voice on the other end of the phone when you call, as she answers calls if Carolyn is busy in the Tasting Room downstairs. With her professional skills, we are taking our little company to a whole new level!

We have some other news to share that is not so happy. Many of you have met our long-haired doxie trio over the years, named Monga Zin, Wild Thing (Wiley), and Rocky Reserve. Well the trio is now a duo, as we lost our beloved Rocky on June 6th of this year. He had gradually gone blind, and in searching for the cause they removed his enlarged spleen and found a marginal zone



Our beloved Rocky was a wise old soul

lymphoma (blood cancer), which he fought valiantly for 2 more years. We are comforted by the fact that he died in his sleep at home peacefully, and is at rest at last. We miss him terribly, but we toast his life with every glass of Rocky Reserve Zin we drink!

And speaking of Rocky Reserve Zin...the 2011 vintage has gotten a nice handful of accolades, most recently a **Double Gold Medal** at our local Sonoma County Harvest Fair, a highly competitive venue for local Zinners, as you can imagine. We also got Golds for two new wines that you will see in the February shipment, the 2012 Oat Valley Carignane and the 2012 Florence Dry Creek Petite Sirah. The real screamers tho, were the THREE Best of Show Awards we received this year—our 2013 Rendezvous Rosé won **Best of Show overall** at the San Diego Co Fair, the Monterey Wine Festival gave our 2012 Pinot Noir the trophy for Best Red of Show and best of all, our 2012 Coquille Blanc white Rhône-style blend won **Best of Show White** at the California State Fair...earning us a new mascot for the tasting room hutch, a "Golden Bear!"



Golden Bear trophy for Best of Show White, Coquille '12



Mark Lingenfelder and Carol

Enough crowing...onto the wines...this November 2014 collection is one of our most exciting ever, including as it does the introduction of two brand new vineyard-designated Zins and the new vintages of four old friends. Change is good, in vintages and in geography, so sit back and enjoy the ride!

First off, one of the newbies--we start you with a very elegant style of Zinfandel from the Russian River Valley, the **2012 Lingenfelder Zin**, which our Cellarmaster Rob has nicknamed the Ling Zin for short. The vineyard is about 25 years old, owned and nurtured by longtime Sonoma County viticulturist Mark Lingenfelder, and is located just 3 miles from the winery in the north end of the Olivet Road area of RRV. It has been the last fruit to come in for the

past three years, but when it finally arrives, it is picture pretty, (see photo on page 1) with lovely red currant and delicate mulberry aromatics and a fine tannin structure that will easily handle 5-7 years of cellar time. It is a wonderful dinner companion for almost anything, but will shine with a nice leg of lamb on your holiday table.

Our second new vineyard's wine comes with a nickname to match both its owner's name and its flavors--the **2012 Pizazz Zin**! 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. Charlie persuaded Carol to try his grapes, as she is not fond of the overly sweet, high alcohol style that is predominant among Lodi Zins. She picked these grapes earlier, at only 25°Brix, to avoid the raisiny, cooked flavors that can be so common in the reds from this warm area inland from the San Francisco Bay and south of Sacramento. As a result, these 44-year-old gnarly head-trained vines deliver brilliant wild cherry jam on a milk chocolate-toasted marshmallow background. S'more with Pizazz, please!



Charlie Piazza



Lodi Piazza Zin grapes on their old vines

A giant among giants, the new vintage of the mighty **2013 Monga Zin** doesn't do anything wimpy! From the gobs of tangy red fruit to the milk chocolate to the Asian spices, this wine is a heavy-hitter and can stand up to just about anything you throw at it. Monga Zin is made from 96-year-old dry-farmed Zinfandel bush-vines in the blazing hot Cucamonga Valley, 70 miles east of Los Angeles. Rain is rare here, forcing the vines to drill down through 40-50 feet of sand and rock to find hints of moisture from a deep aquifer. To say these vines are stressed is an understatement, and the super low crop level (less than 1/2 ton/acre) creates fist-sized, super-concentrated



We miss Rod Park, visionary owner of Rockpile Vineyard who died last fall

bunches of grapes, hence a very intense wine. We paired this unflappable wine with Southern Pork Mole, Moroccan pork stew, and with even the cellar crew's favorite Habanero Sausages, and the Monga Zin handled it all with ease, which is more than can be said about us after all that spicy food!

The next new vintage for you is the **2011 Rockpile Reserve Petite Sirah**. **2011** was a difficult year (see below) but this vineyard came thru like a charm. Although only 23°Brix at harvest on October 27th, the grape flavors were mature after such long hang time. The finished wine shows wonderful blueberry fruit, and it is gentle and polite in its soft tannins, not the usual "rip-your-face-off" style that many folks produce from this rustic grape.

Many people ask us how this grape differs from Syrah; this variety is the child of Syrah crossed with Peloursin, a grape grown in southern France that is considered one of the lower blending grapes of the region. In some countries like Australia, it is named Durif, after the viticulturist who did the breeding. Syrah has more oblong berries and is softer and more earthy than our Petite Sirah, which shows black peppery blackberry fruit in its tight clusters. It can be full of hard dry tannins, unless made by the hands of a master enologist like Carol, who has worked with this grape for over 30 years. This year the judges have agreed with Carol's style, as this exact wine has won five Gold medals, a Double Gold and two Best of Class awards...so we can say that Dark and Delicious has a place in the world?!

We all know folks who think they only like to drink old-vine Zins, presumably for their depth of flavor and intensity. Now this is where the **2011 Karma Zin** comes in! The Bastoni Vineyard, located only five miles away from our winery in the hills east of Santa Rosa, is home to vines planted in the historic Italian "field blend" tradition...in 2005. It is rare to find newer vineyards that include the old-style varieties like Alicante Bouschet, but Russ and Martha Messina wanted to carry on the tradition set by her ancestor Pasquale Bastoni at the turn of the century. In the cool, damp vintage of 2011 they had a hard time reaching maturity, and we did several pickings and sortings (with the assistance of lots of helpful hands—see photo at right) to get grapes that would bring the richer, deeper flavors that we needed for this wine. It is packed with layers of spice from the Zin (85%) and Petite Sirah (4%), lively blueberry aromas contributed by the Alicante (11%), a deep earthy core and a dark chocolate-oaky finish.



2011 Bastoni Zin—many hands to help sort it

This well-structured wine has the potential to develop even more over the next 5-10 years, and we think it is delicious with Zin-braised Pork with a Karma Zin reduction sauce over sun-dried Cherry Quinoa—see the recipe on insert!



And now the grand finale...the debut of our **2011 Black Magic Late Harvest Zinfandel!** As mentioned above, 2011 was not an easy year to get Zin ripe, but the last bit of the Bastoni Zin (the exact same vineyard and vintage from which the 2011 Karma Zin above was sourced) had a few bins that tasted deeper and more jammy than the rest, so we kept them separate and made a valiant effort to stop their fermentation with some residual sugar by pressing it off the skins and keeping it as cold as we could for three months.

Carol says this is the hardest wine that she makes, because sometimes the yeasts just do not want to stop eating the sugar; in 2011 it was especially tough because as it reached the ideal final sugar level, there was not yet enough alcohol produced to make the environment too inhospitable to keep the yeasts from eating more. Her solution? She called upon her old friend and UC Davis study partner, Peter Ficklin of the Ficklin Port masters in Madera, to sell her a tad of his fine Tinta Madeira Port. When blended into our Bastoni Zin Late Harvest, the alcohol became high enough to kill off the yeasts and the port added a lovely caramel complexity to this sexy little dessert number.

Voilà! Our dark chocolate “Black Magic Woman” emerged...and we have sent along a gift of a little tin of our 72% cacao dark chocolates to enjoy with it! If you have visited our tasting room, you know the drill: taste the wine first, THEN nibble the chocolate, then take another sip of Black Magic at the end to complete the magical pairing—abracadabra!

By the way, this 2011 Black Magic won a Double Gold and “Best Wine of Sonoma County” at the San Diego Co Fair judging, as well as two more Gold medals and a Best of Class elsewhere! With this acclaim, it would make a great gift for anyone on your Holiday list, especially if you pair it up with that magical chocolate.

Thaaat's all, folks! Please let us know what you think of our new kids, whether new vineyard sources or new vintages—we'd love to hear any feedback you have.

As usual, some of these lots are pretty small, so do try the wines soon and get your re-orders in while we can still guarantee your first grab.

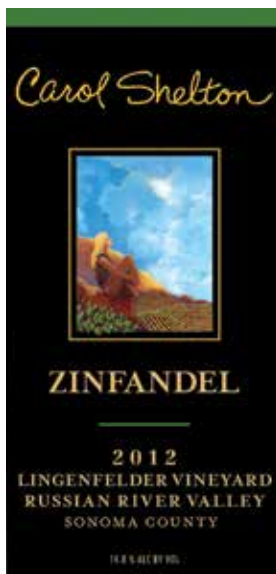
All of us here at Carol Shelton Wines want to extend a hearty thank you for your loyalty over the past years...we have grown a huge amount with your help!

Please accept our holiday gift of chocolate and a purple Carol Shelton Wines ball cap to wear with pride! We wish you all a wonderful holiday season filled with the warmth of family and friends, your favorite foods at feasts, and of course, delicious wines from Carol Shelton to bring it all together!

Cheers!

*Carol, Mitch, Joan,
Carolyn and Debbie,
Rob and Chris*





2012 *Lingenfelder Zin*

Very elegant and pretty nose, full of ripe red currants and nicely layered oak. Dusty vanilla-cocoa and a bit of clove spice, touch of black pepper. In mouth it shows creamy vanilla oak and delicate fruit, restrained well. Nice lighter weight to go with food, almost like a rich Pinot Noir, good structure for aging.

95.2% Zinfandel, 4.8% Petite Sirah

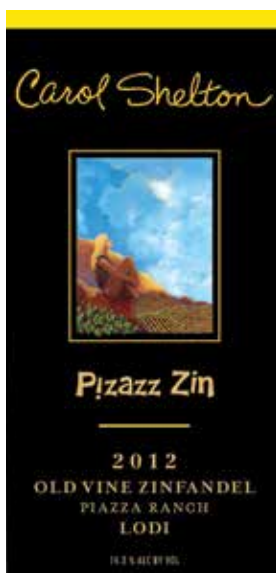
Lingenfelder Vineyard, Russian River Valley, on Woolsey Road

15.1% alcohol 0.64 TA/3.50 pH

Cases produced: 179 — **Sustainably Grown**

Aging Potential: 5-7 years

Price: \$33



2012 *Pizazz Zin*

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 caramello oak and a long cherry finish. S'mores with cherry jam inside?

96% Piazza Vineyard, Lodi, planted in 1970, head-trained old geezers

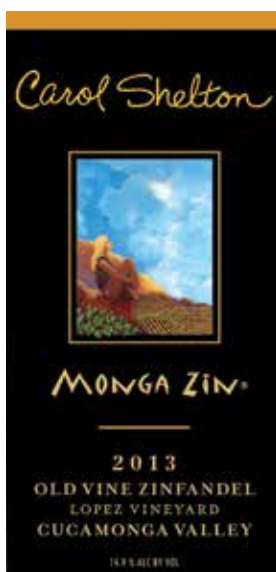
4% Rockpile Vineyard Petite Sirah (for backbone and spice)

14.6% alcohol 0.67 TA/3.65pH

Cases produced: 336 — **Sustainably Grown**

Aging Potential: 5-7 years

Price: \$19



2013 *MONGA ZIN*

Very bright pomegranate cherry fruit, brown sugary-caramel oak, fragrant Asian spices—Chinese 5-spice in milk chocolate/cocoa. Mouthfeel is creamy yet tangy, quite drinkable now but a chewy mouthful in its youth. Try it with recipes on our website for Moroccan pork stew and chili.

100% Zinfandel, 96-year-old “bush vines,” entirely dry-farmed

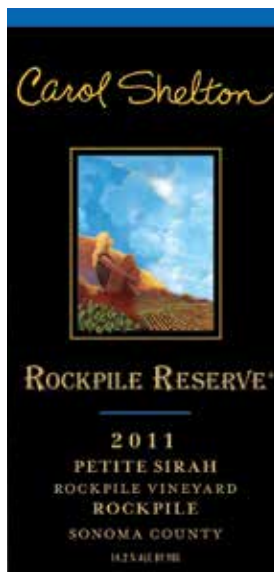
100% Jose Lopez Vineyard, Cucamonga Valley (70 miles east/inland from LA)

14.8% alcohol 0.59 TA/3.49 pH

Cases produced: 1471 — **Organically Grown**

Aging Potential: 8-15 years

Price: \$21



2011 **ROCKPILE RESERVE** Petite Sirah

Passionate purple in color, lively black peppery spice on perfumey blue-blackberry fruit along with cedary oak spice, dusty cocoa, warm vanilla creme at finish, structured tannins for aging.

100% Petite Sirah

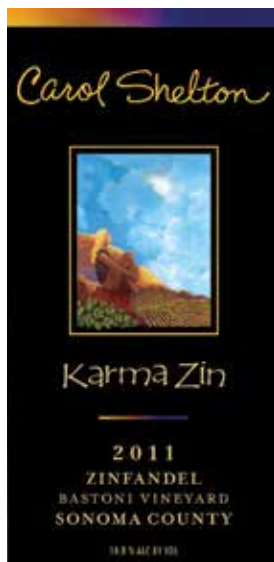
100% Park-Rockpile Vineyard, at 2000-ft elevation, solar powered and sustainably farmed

14.2% alcohol 0.61 TA/3.75 pH

Cases produced: 150 – **Sustainably Grown**

Aging Potential: 10-15 years

Price: \$40



2011 Karma Zin

Tart blueberry-raspberry, creamy sweet oak and vanilla, dusty cocoa, hint of bay leaf. Soft and long with bright acid and spicy oak finish. Wee bit leaner than some years, but will go superbly with rich food. See recipe insert, which was designed to pair well with this wine for our Wine & Food Affair this November 1-2.

85% Zinfandel, 11% Alicante Bouschet, 4% Petite Sirah

100% Bastoni Vineyard, Sonoma County (in the hills East of Santa Rosa)

14.7% alcohol 0.65 TA/3.80 pH

Cases produced: 432 – **Sustainably Grown**

Aging Potential: 5-10 years

Price: \$30



2011 Black Magic Late Harvest Zinfandel

Inky blue-purple in color, yummy deep razz-blackberry jam and luscious dark chocolate with oak spices, sweet but not clumsy, pleasingly balanced with a bit a tartness, not at all hotly alcoholic, bit of warm vanilla at finish. Designed to match perfectly with our Dark Chocolate treats, included in this shipment!

87% Zinfandel "Late Harvest," Bastoni Vineyard, Sonoma County

13% Tinta Madeira Port, Ficklin Vineyards, Madera

15.5% alcohol 0.65 TA/3.73 pH 5.6% Residual Sugar

Cases Produced: 472, in 375ml bottles

Aging Potential: 5-7 years

Price: \$20/375ml (only)

EVENTS COMING UP

For further info check our website's Events page or call the winery

CALENDAR

**Saturday-Sunday,
November 1-2, 2014**
Wine & Food Affair on the Wine Road
At the winery, Santa Rosa, CA
www.wineroad.com

**Friday-Saturday,
November 21-22, 2014**
San Diego Food & Wine Festival
San Diego CA
www.sandiegowineclassic.com

**Saturday-Sunday,
January 17-18, 2015**
Winter Wineland
At the winery, Santa Rosa CA
www.wineroad.com

**Saturday,
January 24, 2015**
Wine Dinner at Jonathan's Cork
Tucson AZ
jonathanscork.com

Sunday, January 25, 2015
Grilling Class & BBQ Dinner at Home of owners of Jonathan's Cork
Tucson AZ
jonathanscork.com

Thursday, January 29, 2015
ZAP - Epicuria Food & Zin Pairing
Golden Gate Club at the Presidio
San Francisco CA
www.zinfandelexperience.com

Saturday, January 31, 2015
ZAP – Zin Grand Tasting
Golden Gate Club at the Presidio
San Francisco CA
www.zinfandelexperience.com

January 27-31, 2015
Carol at several events in NH for
NH Wine Week—stay tuned!

Saturday, January 31, 2015
Wine Dinner at Wentworth-By the Sea
Portsmouth NH
winterwinefestival.com

Friday, February 20, 2015
Dark & Delicious Petite Sirah Tasting
Rockwall Winery, Alameda CA
www.psiloveyou.org

Saturday, Feb 14, 2015
San Francisco Chronicle Wine Tasting
Fort Mason, San Francisco CA
winejudging.com/event_tickets.htm

**2 x Friday-Sunday,
March 6-7-8-13-14-15, 2015**
Barrel Tasting Weekends on the Wine Road
At the winery, Santa Rosa CA
www.wineroad.com

April 17-18, 2015
California Wine Festival
Orange County, Dana Point CA
www.californiawinefestival.com

Zin-Braised Pork with Sun-dried Cherry Quinoa and Zin Reduction

PORK

4 lbs Pork shoulder (aka Butt)
One 750 ml bottle of Karma Zin
2 carrots, chopped finely
1 onion, chopped finely
3 ribs celery, chopped finely
3 cups of beef broth (or stock if you have it)

Salt and Pepper the Pork Shoulder and sear it over high heat on all sides in a Dutch oven. Remove Pork from pan and deglaze it with the bottle of Zin (less one glass to make the cook happy!)—stir up all the lovely browned bits from the bottom of the pan. Add 2 cups of beef broth and the chopped veggies and return the pork to the pan. Cover and braise in 400°F oven for 3 ½ hours (or on stove top for 2 ½ hours).

QUINOA

4 cups quinoa, rinsed well.
7 cups of vegetable broth (or stock if you have it)
2 cups chopped sun-dried cherries
2 cup crushed/chopped toasted pine nuts (optional—or can use walnuts, pecans or almonds)
3 zucchini squash and 3 yellow crookneck squash, chopped very fine

Cook quinoa in broth for about 15-20 minutes, until fluffy and tender. Remove from heat, stir in the chopped squash and cherries, and spread quinoa on a sheet pan to cool. Add nuts just prior to serving, if using.

KARMA ZIN REDUCTION

1 cup of honey
2 cups of Karma Zin

Heat honey in a one quart saucepan and reduce to a dark amber stage--this takes about 5 min or so. Add the 2 cups of Carol Shelton Karma Zin and reduce to a syrup-like consistency, till it can coat a spoon, then salt to taste if needed.

Let cool and drizzle with a small spoon or squeeze bottle over the pork and quinoa.

Enjoy!

Wines	SRP	Wine Club	Quantity
Coquille Blanc 2013 <i>~New Release!</i>	\$24	\$19.20	
Pinot Noir 2012 <i>~Gold Medal PN Shoot Out</i>	\$30	\$24.00	
Wild Thing Zin 2012 <i>~92 pts Wine Enthusiast / 5 Gold Medals</i>	\$19	\$15.20	
Wild Thing Zin 2011 (375ml) half bottles, screw cap now	\$12	\$ 9.60	
Wild Thing Zin 2010 (1.5L) Magnum	\$80	\$64.00	
Pizazz Zin 2012 <i>~New Release!</i>	\$19	\$15.20	
Monga Zin 2013 <i>~New Release!</i>	\$21	\$16.80	
Rocky Reserve Zin 2011 <i>~Double Gold / Gold Medal</i>	\$35	\$28.00	
Karma Zin 2011 <i>~New Release!</i>	\$30	\$24.00	
Lingenfelder Zin 2012 <i>~New Release!</i>	\$33	\$26.40	
Rockpile Reserve Petite Sirah 2011 <i>~6 Gold Medals</i>	\$40	\$32.00	
King Ridge Reserve Cabernet 2011 <i>~New Release!</i>	\$50	\$40.00	
LAST GRAB! 25% OFF SPECIAL			
Wild Thing Zin 2011 <i>~90 pts Wine Spectator / 2 Gold Medals</i>	\$19	\$14.25	
Pinot Noir 2011 <i>~2 Golds</i>	\$38	\$28.50	
Rocky Reserve Zin 2010 <i>~92 pts Spectator, 91 pts Conn. Guide</i>	\$35	\$26.25	
Karma Zin 2010 <i>~5 Gold Medals / Best of Class</i>	\$33	\$24.75	
Rockpile Reserve Petite Sirah 2010 <i>~90 pts Spectator / Gold</i>	\$40	\$30.00	
Rockpile Reserve Cabernet 2010 <i>~Only 97 cases made!</i>	\$50	\$37.50	
Florence Petite Sirah 2009	\$40	\$30.00	
Barrymore Reserve Petite Sirah 2009 <i>~89 pts Wine Spectator</i>	\$40	\$30.00	
Napa Reserve Cabernet 2009 <i>~94 pts Wine Enthusiast</i>	\$90	\$67.50	
<i>Please note... You must be 21 years of age to purchase wine. Wine must be received and signed for by a person at least 21 years of age.</i>			

Payment

Name _____ Payment will be billed to your credit card on file for your Carol's Bunch shipments unless otherwise directed. We will assume shipping address to be the same as your regular shipments, unless another address is specified.

Send order form via fax or snail mail to:

Carol Shelton Wines, 3354-B Coffey Lane, Santa Rosa, CA 95403

FAX: (707) 575-0245 Phone orders call: (707) 575-3441

Email orders to: wines@carolshelton.com

www.carolshelton.com