

Carol Shelton WINES

2016

Wild Thing Chardonnay

Sonoma County

Carol's 2016 Chardonnay is our golden-haired wild child, an exuberant and delectable mouthful of joy. Sourced from her estate vineyard in Dry Creek Valley, this vivacious white wine is a classic California Chardonnay with a delicate balance of richness and acidity to please all the Wild Things out there... Remember, you are what you drink!

Winemaker's Tasting Notes:	Tropical fruits like pineapple and a bit of guava, green apple, oak spice. Soft creamy mouthfeel, punctuated by bright acidity and a crisp finish. Very food compatible with chicken, pork or fish!
Harvest Dates:	September 27, 2016
Average Brix at Harvest:	23.6°Brix
Fermentation Characteristics:	Whole Cluster pressed and fermented by 4 different yeast strains. 100% barrel fermented, stirred weekly sur lie. About 10% went thru malo-lactic fermentation.
Oak contact:	100% spent 7 months in barrels— 5% new French, Acacia-wood 27% 1-year old French (5% = Acacia) 68% neutral French (2-5 years old)
Alcohol:	13.6%
Residual Sugar:	0.5% (dry)
Total Acidity:	0.55 gm/100ml
pH:	3.36
Varietal:	93% Chardonnay, 7% Roussanne
Appellation :	Dry Creek Valley - Sustainably Grown
Cases produced:	955 cases
Bottling Date:	May 31, 2017
Release Date:	September 1, 2017



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