

# Carol Shelton

2016

## Pizazz Zin

Old Vine Zinfandel  
Piazza Vineyard, Lodi

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. These gnarly head-trained vines deliver brilliant wild cherry jam on a milk chocolate-marshmallow background. S'more, please!

Winemaker's Tasting Notes:	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 a creamy caramelized oak and a long cherry finish. S'mores with cherry jam!
Harvest Date:	August 26, 2016
Average Brix at Harvest:	25.1°Brix
Acid at Harvest:	0.60 g/100ml      pH 3.74
Fermentation:	5 days of cold soak, déléstaged 4 times by 15°Brix, total of 16 days on skins
Cellar Storage/Aging:	15 months aged in barrels: 23% new American oak 77% older American and French oak
Alcohol:	14.3%
Total Acidity:	0.64 gm/100ml      pH: 3.61
Varietal :	98% Zinfandel, 2% Petite Sirah
Appellation :	98% Piazza Vineyard, Lodi Sustainable, Planted 1970, head-trained Dry-farmed
Case production:	684 cases
Bottling Date:	January 15, 2018
Release Date:	February 1, 2018



(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