

Carol Shelton

2015

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 caramello oak and a long cherry finish. S'mores with cherry jam?
Harvest Date:	August 17+19, 2015
Average Brix at Harvest:	26.0°Brix
Acid at Harvest:	0.70 g/100ml pH 3.74
Fermentation:	3 days of cold soak, déléstaged twice by 10°Brix, total of 14 days on skins
Cellar Storage/Aging:	18 months aged in barrels: 42% new American oak 58% older American and French oak
Alcohol:	14.2%
Total Acidity:	0.61 gm/100ml pH: 3.77
Varietal :	96% Zinfandel, 2% Petite Sirah, 2% Cabernet Sauvignon
Appellation :	96% Piazza Vineyard, Lodi Planted 1970
Case production:	480 cases
Bottling Date:	May 31, 2017
Release Date:	July 1, 2017



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