

Carol Shelton

2015

Rocky Reserve®

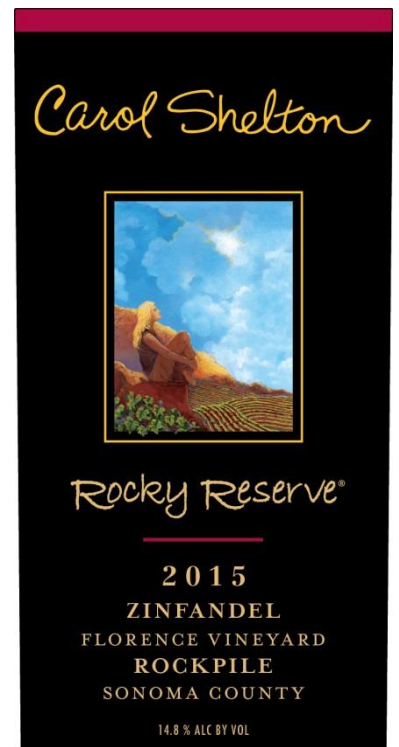
Zinfandel

Florence Vineyard, Rockpile

The name for our reserve wine, **Rocky Reserve®**, comes from the deep red, **rocky** soils of the Florence Vineyard, 1400 feet above Lake Sonoma and Dry Creek Valley.

This is a more elegant and restrained Zin, worthy of five or more years of cellaring, though it is packed with fragrant black and blue berry fruits.

Winemaker's Tasting Notes:	Nice dark-red in color, big blueberry-blackberry fruit, spicy-chocolatey oak, nicely focused acidity enhances mineral flavors, elegantly structured tannins for aging, super plush long finish!
Harvest Date:	September 10, 2015
Average Brix at Harvest:	29.6°Brix
Average TA/pH at Harvest:	0.77 gm/100ml pH: 3.70
Fermentation Characteristics:	5 days cold soak prior to ferment Déléstaged 3 times before 12°Brix 15 days total on skins
Cellar Storage/Aging:	18 months in barrels - - 63% French, (31% new, 32% 1-yr-old) 36% American (31% new, 5% 1-yr-old)
Alcohol:	14.8%
Total Acidity:	0.70 gm/100ml
pH:	3.64
Varietal :	87% Zinfandel, 13% Petite Sirah
Appellation :	Florence Vineyard Rockpile / Dry Creek Valley
Cases produced:	508 cases
Bottling Date:	May 31, 2017
Release Date:	July, 2017



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