

Carol Shelton

2016

Wild Thing Viognier

Damiano Vineyard, Placer County

High up in the Sierra Nevada, the California Gold Country town of Auburn, lies this gem of a vineyard of Viognier, planted and managed by the father and son team of John and Joe Damiano. When picked just a bit less ripe than many CA Viogniers, the fruit expresses lively citrus and gentle white flower aromatics, while barrel fermentation in mostly older French oak barrels leads to a wine of perfect structure and creamy-crispy balance.

Winemaker's Tasting Notes: Beautiful nose of white flowers (jasmine, gardenia and honeysuckle) mingled with pretty green tea, grapefruit and orange zest aromas, only a light kiss of creamy vanilla oak toast. Super crisp acidity without being puckery tart, just pinpoint balanced with trace of sweetness and creaminess from oak. Juicy, mouth-watering Honey-crisp apple and citrus, green peach fruit. Great structure to pair with lemon-butter shrimp or Thai food or even to drink solo.

Harvest Dates: August 28, 2016
Average Brix at Harvest: 25.2°Brix---0.53 Total Acid /3.44 pH at harvest

Fermentation Characteristics: Destemmed to press and cold settled.
Cellar Storage/Aging: 100% barrel fermented, stirred weekly sur lie.
No Malo-lactic fermentation, so it is crisply finished.

Oak contact: 100% spent 8 months sur lie in oak barrels—
45% 2-yr -old American, 55% older French

Alcohol: 13.85% **Residual Sugar:** 0.3% (dry)
Total Acidity: 0.61 gm/100ml **pH:** 3.38

Varietal: 97.5% Viognier –2 clones:
50% Entav 642 and 50% Calera
2.5% Estate DCV Chardonnay

Appellation : Damiano Vineyard (Auburn, Placer County) - Sustainable
Located at about 1600 ft elevation in Sierra Foothills

Cases produced: 373 cases
Bottling Date: May 31, 2017
Release Date: July 1, 2017



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