

Carol Shelton

2017

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 27, 2017
Average Brix at Harvest: 26.7°Brix---0.41 Total Acid /3.90 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 9 months sur lie in barrels—
70% neutral French, 25% neutral American,
5% stainless steel drums

Alcohol: 13.6% Residual Sugar: 0.2% (dry)
Total Acidity: 0.66 gm/100ml pH: 3.44

Varietal: 95% Viognier –2 clones:
60% Entav 642 and 40% Calera
5% Marsanne

Appellation : Damiano Vineyard (Auburn, Placer County) –
Sustainably farmed
Located at about 1600 ft elevation in Sierra Foothills

Cases produced: 510 cases
Bottling Date: June 26, 2018
Release Date: July 1, 2018



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