

# Carol Shelton

2018

## 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:	September 12, 2018
Average Brix at Harvest:	25.2°Brix
Fermentation:	4 days of cold soak, déléstaged 4 times by 10°Brix, total of 11 days on skins
Cellar Storage/Aging:	17 months aged in barrels: 55% 2 <sup>nd</sup> fill American oak 45% older French and American oak
Alcohol:	14.2%
Total Acidity:	0.64 gm/100ml      pH: 3.55
Varietal :	97% Zinfandel, 3% Petite Sirah
Appellation :	97% Piazza Vineyard, Lodi Sustainable, Planted 1970, head-trained Dry-farmed
Case production:	486 cases
Bottling Date:	March 23, 2020
Release Date:	April 1, 2020



(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