

# Carol Shelton

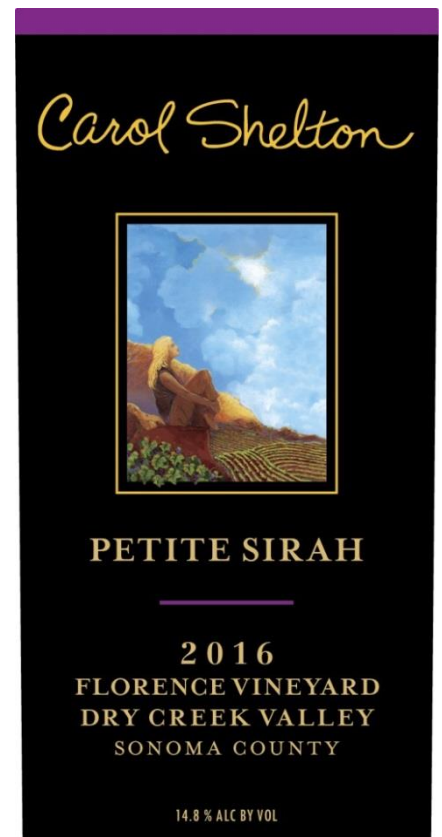
2016

## FLORENCE

### Petite Sirah

Florence Vineyard, Dry Creek Valley

Winemaker's Tasting Notes:	Inky blue-purple in color, sweet black razzberry jammy fruit—yum! Dark chocolatey oak spice, bright acidity but very juicy-supple, bit of warm vanilla at finish, structured tannins for aging.
Harvest Date:	September 28, 2016
Average Brix at Harvest:	26.5°Brix post soak
Average TA/pH at Harvest:	0.67 gm/100ml    pH: 3.27
Fermentation Characteristics:	5 day cold soak, fermented in 0.8-ton T-bins (3 yeasts) & punched down by hand twice daily 15 days total on skins
Cellar Storage/Aging:	<u>26 months</u> in oak barrels--- 50% 1-yr-old American 30% 2-yr-old Hungarian 20% 1-yr old French
Alcohol:	14.8%
Total Acidity:	0.71 gm/100ml
pH:	3.52
Varietal:	82% Petite Sirah, 12% Zin 6% Carignane
Appellation:	95% Florence Vineyard, Dry Creek Valley
Cases produced:	216 cases
Bottling Date:	January 14, 2019
Release Date:	June 1, 2019



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