

## Late Harvest Zinfandel

Sonoma County

Every once in a while, a twist of fate can deal a quirky hand, and with a stroke of magic it can become an enchanting experience. Black Magic<sup>™</sup> Late Harvest Zinfandel conjures up a charming finale for a delicious meal—lusciously jammy and sweet, it complements many foods from savory cheese plates to decadent chocolate desserts. Abracadabra!

Winemaker's Tasting Notes: Inky blue-purple in color, yummy deep razz-blackberry jam and

luscious dark chocolate of oak spices, sweet but not clumsy,

pleasingly balanced with a bit a tartness, not at all hotly alcoholic,

bit of warm vanilla at finish.

Harvest Date: October 23, 2011

28.5°Brix Average Brix at Harvest:

Average TA/pH at Harvest: 0.70 gm/100ml pH: 3.64

Fermentation Characteristics: 8 days on skins in ¾ ton T-bins,

punched down twice daily & dry ice cooled.

Pressed off on Halloween!

15 months in barrels --Cellar Storage/Aging:

50% new or 1-yr-old American oak

50% older American oak

Alcohol: 15.5% Residual Sugar: 5.6%

0.65 gm/100ml Total Acidity:

3.73 pH:

87% Zinfandel, "Late Harvest," Varietal:

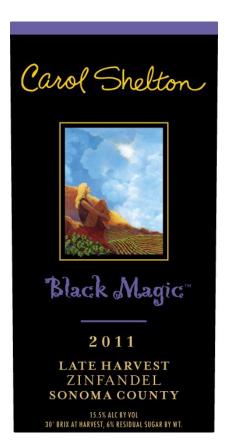
13% Tinta Madeira Port

Appellation: 87% Bastoni Vineyard, Sonoma Co.

13% CA

Cases produced: 472 half-cases, in 375ml bottles

Bottling Date: July 2, 2013 Release Date: January 15, 2014 Suggested Retail Price: \$20.00/ half-bottle



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