

# Carol Shelton

2018

Rocky Reserve®

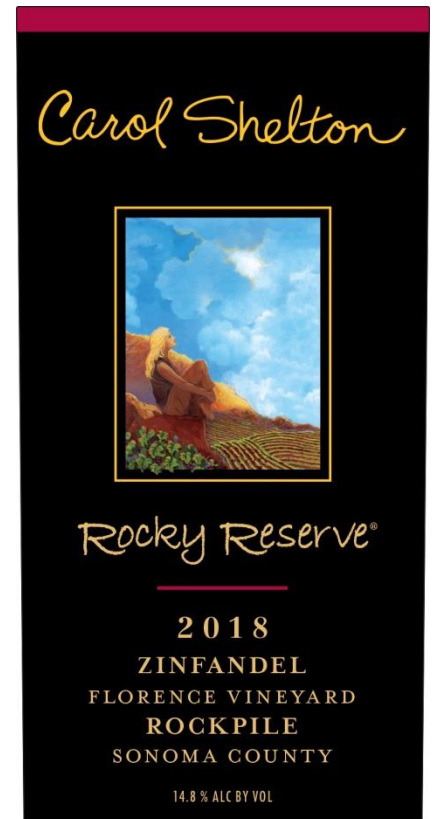
Zinfandel

Florence Vineyard, Rockpile

The name for our reserve wine, *Rocky Reserve*®, comes from the deep red, **rocky** soils of the Florence Vineyard, 1400 feet above Lake Sonoma and Dry Creek Valley.

This is a more elegant and restrained Zin, worthy of five or more years of cellaring, though it is packed with fragrant black and blue berry fruits.

Winemaker's Tasting Notes:	Nice dark-red in color, big blueberry-blackberry fruit, spicy-chocolatey oak, nicely focused acidity enhances mineral flavors, elegantly structured tannins for aging, super plush long finish!
Harvest Date:	September 14, 2018
Average Brix at Harvest:	27°Brix (post soaking)
Average TA/pH at Harvest:	0.86 gm/100ml    pH: 3.45
Fermentation Characteristics:	5 days cold soak prior to ferment All fermented in 1-ton bins, 10% bleed, hand punched down twice daily 24 days total on skins
Cellar Storage/Aging:	18 months in barrels: 10% new French 15% new American 25% 2 <sup>nd</sup> fill French 30% 2 <sup>nd</sup> fill American 20% older French and American
Alcohol:	14.8%
Total Acidity:	0.63 gm/100ml    pH: 3.56
Varietal :	86% Zinfandel, 12% Petite Sirah 2% Carignane
Appellation :	98% Florence Vineyard Rockpile / Dry Creek Valley
Cases produced:	578 cases
Bottling Date:	May 29, 2020
Release Date:	March 15, 2021



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