

Carol Shelton

2017

Rocky Reserve®

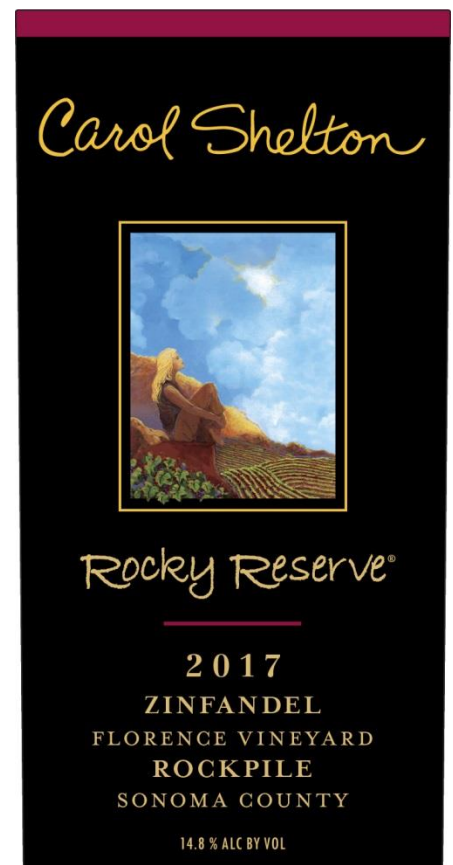
Zinfandel

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 10, 2017
Average Brix at Harvest:	26.8°Brix (post soaking)
Average TA/pH at Harvest:	0.80 gm/100ml pH: 3.60
Fermentation Characteristics:	5 days cold soak prior to ferment All fermented in 1-ton bins, 10% bleed, Hand-punched down twice daily 15 days total on skins
Cellar Storage/Aging:	18 months in barrels: 25% new French 25% new American 25% new Hungarian 25% 2yr old French
Alcohol:	14.56%
Total Acidity:	0.63 gm/100ml pH: 3.52
Varietal :	87% Zinfandel, 13% Petite Sirah
Appellation :	100% Florence Vineyard Rockpile / Dry Creek Valley
Cases produced:	602 cases
Bottling Date:	May 23, 2019
Release Date:	September 1, 2019



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