

Carol Shelton

2018

Oat Valley Carignane

Oat Valley Vineyard, Alexander Valley

Back to the future at last! Carol used the vibrant red Carignane from these 60+ year old vines at her long stint as winemaker at Windsor Vineyards, and now they have come “back home to mama!”

Winemaker's Tasting Notes: Wow—big smoky-caramel oakiness on a deep razzberry fruit core. Creamy in mouth, a bit of brown spices-nutmeg/cinnamon, with Lively acidity, good depth of fruit without being jammy or overripe. Lingerin g razzberry-chocolat e finish, great with pork tenderloin, strawberry salad or even grilled salmon!

Harvest Date: October 20, 2018
Average Brix at Harvest: 23.7°Brix (soaked)

Fermentation Characteristics: Fermented in tank, déléstaged 4 times by 18°Brix, then pump-overs
Total of 17 days on skins, including
2 days cold soak pre-fermentation
and 3 days extended maceration.

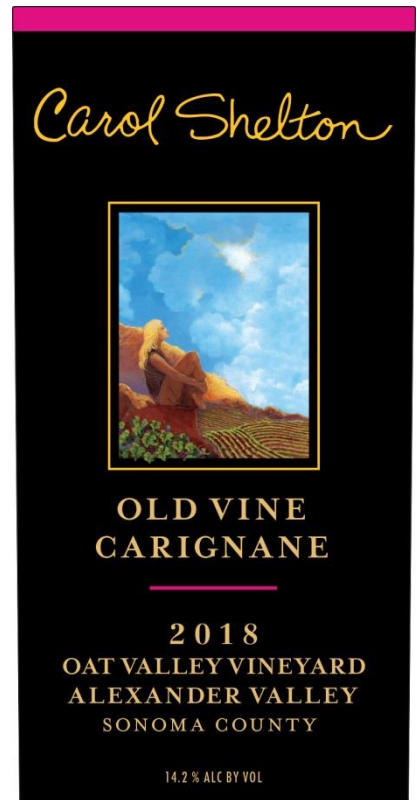
Cellar Storage/Aging: 17 months in oak barrels—
80% new American
20% 2-yr-old American

Alcohol: 14.05%
Total Acidity: 0.63 gm/100ml
pH: 3.55 pH

Varietal Composition: 97% Old Vine Carignane, 3% Petite Sirah

Appellation : Oat Valley Vineyard,
Alexander Valley (north of Cloverdale)
70+ year old vines, sustainably dry-farmed,
Head-trained beauties

Case production: 222 cases
Bottling Date: May 29, 2020
Release Date: March 1, 2021



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