

Carol Shelton

2019

Oakley Zin

Old Vine Zinfandel
Planchon Vineyard, Contra Costa County

The 6-acre Planchon Vineyard was planted in 1902 in alluvial sand with no irrigation, in a warm inland corner of the Sacramento River Delta. These gnarly old head-trained vines are growing on their own deep roots, and they produce fruit with immense character and round, spicy, caramel flavors.

Winemaker's Tasting Notes: Beautiful nose of sage, blackberry and milk chocolate, touch of caramel and cedar from the oak, bit of dusty earth. Almost Cabernet-like in its profile, from the kiss of green herbs to nicely structured tannins. Bright acidity while still creamy, and a plush, long finish.

Harvest Date: September 13, 2019
Average Brix at Harvest: 26.1°Brix
Average TA/pH at Harvest: 0.62 gm/100ml pH 3.56

Fermentation: 4 days of cold soak,
All fermented in 1-ton bins,
hand punched down twice daily
10 days total on skins

Cellar Storage/Aging: 20 months aged in:
38% 1-yr old American oak barrels
62% older American oak barrels

Alcohol: 14.46%
Total Acidity: 0.60 gm/100ml pH: 3.48

Varietal : 80% Zinfandel, 20% Carignane

Appellation : 80% Planchon Vineyard, Contra Costa Co
Planted 1902, **dry-farmed** bush vines
(plus 10% Cucamonga, 10% Mendocino Co)

Approx. Case production: 204 cases
Bottling Date: July 14, 2021
Release Date: March 1, 2022



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