

Carol Shelton

Black Magic™

2021 Late Harvest Zinfandel Dessert wine
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™ 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 and pleasingly balanced with a bit of tart freshness and warm vanilla on the finish.
Harvest Dates:	September 13 and October 6, 2021
Average Brix at Harvest:	34.5°Brix
Fermentation Characteristics:	average of 6 days on skins, punched down twice daily, then pressed off at 12°Brix and held cold to stop fermentation until bottling.
Cellar Storage/Aging:	3 months in small stainless steel tank, held cold to prevent fermentation.
Alcohol:	15.0%
Residual Sugar:	6.9%
Total Acidity:	0.78 gm/100ml pH: 3.68
Varietal :	97% Late Harvest Zinfandel 2% Alicante, 1% Petite Sirah
Appellation :	100% Sonoma County: 70% Barba Vineyard, Dry Creek Valley 30% Bastoni Vineyard, Fountaingrove
Cases produced:	785 half-cases, in 375ml bottles
Bottling Date:	January 6, 2022
Release Date:	March 15, 2022
Suggested Retail Price:	\$20.00/ half-bottle



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