

Carol Shelton

2021

Wild Thing Viognier

Placer County

High up in the Sierra Nevada, in the California Gold Country town of Auburn, lies this gem of a vineyard of Viognier, planted and managed by the father and son team of John and Joe Damiano. When picked just a bit less ripe than many CA Viogniers, the fruit expresses lively citrus and gentle white flower aromatics, while barrel fermentation in mostly older French oak barrels leads to a wine of perfect structure and creamy-crispy balance.

Winemaker's Tasting Notes:

Beautiful nose of white flowers (jasmine, gardenia and honeysuckle) mingled with pretty green tea, grapefruit and orange zest aromas, only a light kiss of creamy vanilla oak toast. Super crisp acidity without being puckery tart, just pinpoint balanced with trace of sweetness and creaminess from oak. Juicy, mouth-watering Honey-crisp apple and citrus, green peach fruit. Great structure to pair with lemon-butter shrimp or Thai food or even to drink solo.

Harvest Date:

August 14&16, 2021

Average Brix at Harvest:

23.5°Brix---0.53 Total Acid /3.45 pH at harvest

Fermentation Characteristics:

Destemmed to press and cold settled.

Cellar Storage/Aging:

100% barrel fermented, stirred weekly sur lie.

No Malo-lactic fermentation, so it is crisply finished.

Oak contact:

100% spent 7 months sur lie in barrels—

70% neutral (old) French, 30% neutral American

Alcohol:

13.7% Residual Sugar: 0.35% (dry)

Total Acidity:

0.64 gm/100ml pH: 3.35

Varietal:

90% Viognier –2 clones:

67% Calera and 33% Entav 642

7% Marsanne, 3% Roussanne

Appellation :

90% Damiano Vineyard, Placer County

10% Nevarez Vineyard, Paso Robles

All sustainably farmed

Cases produced:

710 cases

Bottling Date:

May 12, 2022

Release Date:

May 17, 2022



(707) 575-3441 phone

(707) 575-0245 FAX

Carol Shelton Wines

3354-B Coffey Lane

Santa Rosa, CA 95403

wines@carolshelton.com

www.carolshelton.com