

# Carol Shelton

2019

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 13 and 25, 2019
Average Brix at Harvest:	25.5°Brix (post soaking)
Average TA/pH at Harvest:	0.75 gm/100ml    pH: 3.58
Fermentation Characteristics:	5 days cold soak prior to ferment All fermented in 1-ton bins, 10% bleed, hand punched down twice daily 12 days total on skins
Cellar Storage/Aging:	18 months in barrels: 18% new French 10% new American 10% 2 <sup>nd</sup> fill French 10% 2 <sup>nd</sup> fill Hungarian 18% 2 <sup>nd</sup> fill American 34% older French
Alcohol:	14.8%
Total Acidity:	0.62 gm/100ml    pH: 3.70
Varietal :	80% Zinfandel, 15% Petite Sirah, 5% Carignane
Appellation :	95% Florence Vineyard Rockpile / Dry Creek Valley
Cases produced:	581 cases plus a few in 1.5L's
Bottling Date:	July 15, 2021
Release Date:	March 1, 2022



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