



Carol's Bunch

HAPPY SPRING!

Happy Spring everyone...it has been a doozy of a spring so far, with a heavy April frost doing damage to vines in Lodi and the Sierra Foothills, as well as Oregon, plus some late season rains here in the North Coast, which gave us a couple more inches of precious groundwater to stow away for the loooong dry summer ahead. Keep positive thoughts about our upcoming fire season, as it is a big concern here; both AZ and NM have already seen some huge conflagrations this month. At least we have mostly moved beyond the pandemic and some of the politics (inflammation of a different nature)...now if Mr. Putin could just back off of Ukraine we'd all be better off.

Let's chat about a brighter topic...your Spring club shipment! Among your six bottles, we have just one wine getting its last hurrah here (a reprise of the **2017 Peaceland Zin**), and FIVE brand new releases, starting with your customary spring bottle of my favorite, the **2020 Coquille Blanc**, seriously the best vintage yet, IMHO—I know it sounds a bit cliché, but that blend just keeps getting better every year...and the wines age beautifully, producing an exotic honeyed-almond nectar (not sweet) with which I am quite smitten. The **2019 Wild Thing Zin** is your first look at the new release of our signature wine, released hot on the success of the December 2021 Wine Spectator's "Top 100 Wines of the World" award for the 2018 bottling—and we are excited to say that this new vintage is even better! The **2020 Coquille Rouge** Rhône blend has been knocking people's socks off all around the US, as its powerful earthiness and plush fruit is a fantasy wine for amazing food-pairings. Then there is the **2019 Karma Zin** from Bastoni Vineyards' quasi-field



Power lines dwarfing the old vines used for Coquille Rouge in Oakley

blend, whose depth and layered complexity have already scored a bunch of accolades. Enjoy this 2019 vintage, because we did not take their fruit in 2020 due to smoke taint issues. Perhaps the best is saved for last...the **2019 Oakley Zin** is our premier release from a 1902 vineyard that is struggling to stay alive

amid the refineries and power lines in this tiny town of Oakley at the edge of the Sacramento River Delta, right where it meets San Francisco's Back Bay. The vineyard also harbors the two rows of Merlot, of which we sold futures (only 54 cases produced) last year, as well as 2 perimeter rows of Barbera, which we are still featuring as one of our barrel tasting futures through the end of May. So this 6-pack is quite a yummy selection!

Since everyone keeps asking poor Carolyn...our plans for the new winery in Windsor are coming along, albeit very slowly. Our Use Permits are complete, and it now looks like we might be able to submit for the Building Permit by the middle/end of May. It might

take 60 days or more, then once permitted, we need to nail down the construction loans before we can turn over one shovel of dirt! We need to break ground by August of this year in order to make our target date of **August 2023** for our first Crush in the new winery, and the new Tasting Room opening will follow a month or so later, most likely. We have plans for a wonderful VIP hospitality area on the rooftop, and a kitchen that will be able to host winemaker dinners with guest chefs from all over the US! So...**we have a full 15-18 months before you guys can come visit us in the new location**—just keep coming here to our Coffey Lane home for now. We hope to find another tasting room employee soon—as I am sure you must have heard, there is a severe labor shortage everywhere, and we have been unable to secure someone to work weekends...so we have been basically closed on weekends, unless Carolyn is willing to come in and meet people on her days off.

So...come on and get some tomato plants in the ground, warm up the grill and dust off those patio chairs. It's time to open up some sunny new wines--enjoy! We hope to be able to see you here really soon – cheers!



120 year old Zin in Planchon Vineyard in Oakley

Carol Shelton



Here are the details on this box of deliciousness, listed in suggested tasting order! The total tab for this shipment is **\$140.80**, before any applicable tax & shipping.



2020 COQUILLE* BLANC WHITE Rhône-style blend, Paso Robles

This is the “best yet” vintage of Carol’s all-time favorite wine; it is a “red-drinker’s white,” a complex alternative to the more one-dimensional white varietal wines like Chardonnay and Sauvignon blanc. ***Coquille** is pronounced “ko-kee(l)” and it is French for scallop, like the scallop shells on the Shelton family coat of arms, and now on our sexy new label!

91 Pts from Wine Enthusiast, plus 2 Best of Class awards (Best White Rhône), Double Gold Medal (95 Pts), Platinum Medal (94 Pts), 4 more Gold Medals

34% Grenache Blanc, 32% Roussanne, 22% Viognier, 12% Marsanne

100% Barrel-fermented in French oak, (older ones so the oak does not overpower the delicate fruit) then stirred weekly for 5 months.

About 10% of blend completed malo-lactic fermentation, so it stays nice and crisp.

Case Production: 931 cases

Aging Potential: 5-15 years

Price: \$27.00/ \$21.60 Club

Carol’s Tasting Notes: Enticing nose of spicy pears and white peaches, almond paste/marzipan, a touch of honeysuckle perfume. Multi-dimensional (many layers), a hard-to-describe range of aromatics, intriguing, almost mysterious! In the mouth it is crisply dry yet creamy and round and full-bodied, with nice almond paste on crisp-yet-juicy pear fruit.



2019 Wild Thing® Old Vine Zinfandel

Our Signature Zin, this new release follows the Wine Spectator’s Top 100 Wines honor bestowed on the 2018, and we think it might actually be superior to the 2018 in quality! As usual, Carol used only the yeasts growing on the skins of the grapes to do the fermentation, making it smoother and creamier than many other reds...as some new wine drinkers say—it’s “less bitey” and dangerously good!

92 Pts & Editor’s Choice from Wine Enthusiast, 2 Best of Class, 2 Double Gold and 2 Gold Medals

76% Zinfandel, 16% Carignane, 8% Petite Sirah – 90% Mendocino County, Cox Vineyard

14 months in mostly American oak barrels, 10% new and 1-year-old

Case Production: 7283 cases of 750ml, plus 195 cases of 375ml

Aging potential: 5-10 years **Organically Grown and Wild Yeast fermented**

Price: \$20.00 / \$16.00 Club **New Release!**

Carol’s Tasting Notes: Aromas of black cherry, ripe plum and raspberry fruit combine with a hint of cigar box, and vanilla-oak baking spice loveliness. Smoothly textured in mouth, and the palate is very creamy and round, with a finish that is long, with lush jammy fruit.



2020 COQUILLE* ROUGE RED Rhône-style Blend, Central Coast

The red wines of the Rhône Valley were the inspiration for this new blend, in which Carignane and Grenache Noir bring tangy red fruit, Mourvèdre fills in with savory gaminess, Alicante Bouschet adds spicy blueberry fruit and color, and Petite Sirah gives peppery backbone. These century vines in the blend were grown on their own roots in Oakley, in the sandy soils of the Sacramento River Delta, producing a rich and spicy mouthful of deliciousness.

Best of Class, Gold Medal (94 Pts) from the LA Co Fair Wine Competition, plus 2 more Gold Medals so far!

34% Mourvèdre, 20% each Carignane & Petite Sirah, 13% each Grenache Noir & Alicante Bouschet

90% Central Coast (75% from 100+ year-old vines in Oakley), 10% Sonoma County

15 months in 50% American and 50% French oak barrels, almost all 2+ years old

Case Production: 1268 cases

Aging potential: 7-15 years

Price: \$27.00 / \$21.60 Club **3rd vintage of this new blend and label!**

Carol’s Tasting Notes: Nose shows perfumey black cherry fruit, some savory leather notes and abundant sweet vanilla oak. Lively in mouth but super smooth and creamy, earthy flavors with brilliant cherry-berry fruit, richly textured and layered, pretty and elegant with a long finish.



2017 PEACELAND ZINFANDEL Peaceland Vineyard, Fountaingrove District

The name of the Peaceland Vineyard comes from the translation of its owners' German last name—Friedland. Three separate clones of Zinfandel each bring different flavor profiles, spiced up by a dollop of “Pet.” The unique “tall-head” trained vines were planted in a wild fantasia of settings—steep hillsides, amidst groves of bay and live-oak, most with stunning vistas of the city of Santa Rosa far below. It was this woody setting that brought about its near-demise in the Tubbs Fire of 2017, when the vineyard was about 40% destroyed by the fires—we thought that this 2017 would be its very LAST vintage release, but we are über-excited to announce that it has come back from the fires and we will have a 2019 vintage and more!

90 Pts Wine Spectator, Double Gold Medal plus 6 more Gold Medals

88% Zinfandel, 12% Petite Sirah – 100% Peaceland Vineyard

18 months in 50% NEW American and 50% 1-3 year old French & American oak barrels

Case Production: 459 cases

Aging potential: 10-20 years

Price: \$36.00 / \$28.80 Club

Carol's Tasting Notes: Deep spicy jammy black raspberry, rich chocolatey oak, layers of loveliness! Juicy razzberry jam in mouth, bright acidity and good structure for aging. This baby packs everything that Zin should be and much more!



2019 KARMA ZIN Bastoni Vineyard, Fountaingrove District

Since it is located in a fairly deep valley, the Bastoni Vineyard was spared destruction in the Tubbs Fire of 2017, although it is located in the Fountaingrove District AVA, which bore the brunt of the fire's fury, as evidenced by the losses in its neighboring Peaceland Zin above. The 2019 vintage shows the best this vineyard can offer in layers of rich fruit and spice. The varieties in this “quasi field blend” were picked and fermented separately instead of blending in the field, then blended gradually as it aged in its barrels.

Best of Class, Double Gold Medal (95 Pts) and 2 more Gold Medals so far

85% Zinfandel, 12% Alicante Bouschet, 3% Petite Sirah – 95% Bastoni Vineyard

18 months in 30% NEW Hungarian and 20% NEW French and 10% NEW American, plus 40% 2-yr-old French

Case Production: 390 cases

Aging potential: 10-20 years

Price: \$34.00/ \$27.20 Club

Carol's Tasting Notes: : Very complexly layered spice and black fruits, lively! Dark chocolate, creamy oak, a bit of vanilla cola, brown spices-nutmeg/cinnamon. Rich in mouth, good structure for aging.



2019 OAKLEY ZIN Old Vine Zin, Planchon Vineyard, Contra Costa Co, “Central Coast”

The 6-acre Planchon Vineyard was planted in 1902 in alluvial sand with no irrigation, in the town of Oakley, a warm inland pocket where the Sacramento River Delta meets San Francisco's Back Bay. These gnarly old head-trained vines are growing on their own deep roots, which means that, unlike most vines, they are not grafted onto American rootstock to prevent against Phylloxera, which shuns sandy soils. Great flavors and concentration from some gorgeous old vines!

94 Pts and Editor's Choice in Wine Enthusiast, Best Zinfandel, Double Gold Medal, 95 pts

80% Zinfandel, 20% Carignane

20 months in all American oak barrels, 38% 1-yr-old, and remaining 68% were older American oak

Case Production: 204 cases

Aging potential: 15-20 years

Price: \$32.00 / \$25.60 Club **FIRST GRAB!**

Carol'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.



RECIPE

Robin's Cilantro Lime Shrimp Tacos with Avocado Crema and Carol's Mango Salsa

Our good friends and winery super-volunteers, Robin and Doc, are always welcome at our house if they bring Mitch's favorite dish—it can be used as an appetizer or the main course, turned into tacos or put over a salad, but Mitch goes crazy for it every time!! Between the mango, the corn and all that lovely lime, these shrimp are fantastic with our delicious Coquille Blanc...or Viognier or Chardonnay or Rosé!

Servings 8 -10 tacos

Cilantro Lime Shrimp

- 1½ -2 lbs. raw medium shrimp, peeled and deveined, tails on or off
- 1 tsp freshly minced garlic
- 1 tsp grated Lime and/or Orange Zest (no white pith)
- 1½ tsp good chili powder
- ½ tsp EACH ground cumin, sweet paprika, onion powder
- ¼ tsp EACH salt, pepper, ground coriander, dried oregano
- ⅓ tsp cayenne pepper (optional, for a kick)

Add later:

- 1 Tbsp olive oil (to cook shrimp in)
- 1 Tbsp butter (ditto)
- 1-2 Tbsp lime juice (add AFTER cooking)
- 2 Tbsp minced cilantro (ditto)—or fresh basil, if you hate cilantro

Mango-Corn Salsa

- 1-2 very ripe mangos, peeled, pitted and chopped
- ½ cup diced cucumber, preferably Persian or English
- 1 ear of fresh sweet white corn, kernels removed from the cob
- ¼ cup diced red onion or shallot
- ¼ cup loosely packed cilantro, chopped—or just use fresh basil
- 1 tsp finely chopped fresh garlic
- ¼ tsp EACH salt, ground cumin, chili powder
- 1 Tbsp Apple cider vinegar
- 3 Tbsp freshly squeezed lime juice and its zest
- IF YOU MUST!...add 1-3 diced jalapeños, to taste

Avocado Crema

- 1 medium avocado, pretty soft/ripe (but not black inside!)
- ½ cup sour cream or plain yogurt
- 2 Tbsp mayonnaise (optional)
- 1 Tbsp lime juice and its zest
- ½ tsp kosher salt
- ¼ tsp EACH ground cumin, coriander and garlic powder

Tacos

- 8 corn or flour tortillas or large leaves of lettuce or romaine
- Cotija cheese, shredded (optional)
- Hot sauce (optional)
- Shredded cabbage (optional)

Cilantro Lime Shrimp

1. Add all of the Shrimp Ingredients (except the "Add Later" ingredients) to a bowl and stir to combine. Let sit 15-30 minutes at room temperature. You can use this time to prepare your Mango Salsa and Avocado Crema, per instructions below.
2. To cook shrimp, melt 1 tablespoon butter with 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add shrimp in a single layer and let cook 1 minute without moving them, then flip each shrimp over and continue to cook for approximately 2-4 minutes total, or just until shrimp are opaque and just barely cooked through (remember the heat carries over so they continue to cook

while off the heat). Remove cooked shrimp and repeat with a second batch of shrimp if needed. Scrape remaining garlic/juices to a plate. Toss with 1-2 tablespoons lime juice and cilantro. Once cool enough to handle, you can chop off shrimp tails if you prefer. NOTE: as an alternative, you could also grill the shrimp on the BBQ, but be super careful not to overcook them!

Mango Salsa

Add all of the Mango Salsa ingredients to a medium bowl and stir to combine. Refrigerate at least 30min so the flavors can marry.

Avocado Crema

Add all the Crema ingredients to your blender and blend until smooth, scraping sides down as needed. May make 4 hours ahead of time and refrigerate in an airtight container—if you let air get in, the crema will turn brown.

Assemble:

Put shrimp in bottom of tortilla (or on top of a salad), followed by Mango Salsa, Cotija Cheese then Avocado Crema. Add additional lime juice and hot sauce if desired. Enjoy with a nice glass of Carol Shelton Coquille Blanc!

2022

Mark your calendars for these actual
"in-the-flesh" upcoming EVENTS

Months of May & June We will be holding our own little **Barrel Tasting Event**, independent of other wineries—we are offering futures on five different wines, three of which we have never bottled before, sold at nice discounts – keep an eye out for an email headed your way soon!

May 20-21 California Wine Festival, Carlsbad, CA
<https://www.californiawinefestival.com/>

June 18, 1-4pm North Coast Wine & Food Festival,
Luther Burbank Center, Santa Rosa, CA
<https://www.northcoastwineandfood.com/>

June 25, 2-4pm Taste of Sonoma at Kendall Jackson Wine Center,
Santa Rosa, CA <https://tasteofsonoma.com/tickets/>

July 15-16 California Wine Festival, Santa Barbara, CA
<https://www.californiawinefestival.com/>

Sept 24, 6-9pm Sit, Stay, Sparkle fundraiser at Canine Companions
Campus, Santa Rosa, CA <https://canine.org/location/northwest/event/sit-stay-sparkle/>

Oct 1 Tiburon Wine Festival, Tiburon, CA
<https://www.tiburonchamber.org/tiburon-wine-festival>

Nov 5-6 Wine & Food Affair at the Winery
www.wineroad.com/events

Nov 11-12 San Diego Wine & Food Festival, San Diego, CA
<https://www.sandiegowineclassic.com>