

Carol Shelton WINES

2022

Wild Thing Chardonnay

Sonoma County

Carol's Chardonnay is our golden-haired wild child, an exuberant and delectable mouthful of joy. Sourced from her estate vineyard in Dry Creek Valley, this vivacious white wine is a classic California Chardonnay with a delicate balance of richness and acidity to please all of you "Wild Things" out there... Remember, you are what you drink!

Winemaker's Tasting Notes:	Tropical fruits like pineapple and a bit of guava, green apple, oak spice. Soft creamy mouthfeel, punctuated by bright acidity and a crisp finish. Walks the line between pure stainless steel fermented, leaner Chardonnay and the fat, buttery barrel-fermented style. Very food compatible with chicken, pork or fish!	
Harvest Dates:	September 15, 2022	
Average Brix at Harvest:	24.4°Brix	
Average TA/pH at Harvest:	0.60 gm/100ml	pH 3.38
Fermentation Characteristics:	Whole Cluster pressed, settled and racked to barrels All Barrel-fermented, hand inoculated barrel by barrel with 6 yeast strains plus 20% wild yeast (uninoculated). Stirred <u>weekly</u> sur lie for six months (till early March). About 50% went thru malo-lactic fermentation.	
Oak contact:	100% spent 7 months in barrels— 10% 1-year-old French oak 90% 3+ year old French oak	
Alcohol:	13.2%	Residual Sugar: 0.3% (dry)
Total Acidity:	0.63 gm/100ml	pH: 3.48
Varietal:	82% Chardonnay, plus 10% Roussanne, 8% Viognier	
Appellation:	82% Dry Creek Valley - Sustainably Grown Sonoma County 18% Central Coast	
Cases produced:	743 cases	
Bottling Date:	May 2, 2023	
Release Date:	May 15, 2023	



Carol Shelton Wines

3354-B Coffey Lane, Santa Rosa, California 95403 www.carolshelton.com
Phone: (707)575-3441 e-mail: wines@carolshelton.com