

# Carol Shelton

2019

## Wally Zin™

Zinfandel

Wallstrum Vineyard, Alexander Valley

Rod Wallstrum, known as “Wally” to his many friends, was the Agriculture teacher at Healdsburg High School, and as such, is a fixture in the local ag community. His small Zin vineyard in Alexander Valley has yielded some luscious fruit, full of spicy raspberry flavors and vibrant acidity.

Winemaker's Tasting Notes:	Spicy-peppery black raspberry fruit, right off the top, with a bit of black cherry and dusty earth in background. Mouth offers creamy oak, vanilla and tart cherry, and a lighter-bodied middle, but pleasing fruit and spice throughout. Does it get a Gold Star for being the teacher's pet??
Harvest Date:	September 13, 2019
Average Brix at Harvest:	24.1°Brix (post soaking)
Average TA/pH at Harvest:	0.75 gm/100ml    pH: 3.27
Fermentation Characteristics:	4 days cold soak prior to ferment Tank-fermented, déléstaged four times before 22°Brix. 10 days total on skins
Cellar Storage/Aging:	18 months in barrels: 33% 2 <sup>nd</sup> fill American 67% older French and American
Alcohol:	14.7%
Total Acidity:	0.71 gm/100ml    pH: 3.36
Varietal :	96% Zinfandel, 2% Alicante Bouschet, 2% Carignane
Appellation :	95% Wallstrum Vineyard Alexander Valley Sustainably Farmed
Cases produced:	247 cases
Bottling Date:	July 15, 2021
Release Date:	March 1, 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