

Carol Shelton

2020

ALBINI ZINFANDEL

Albini Vineyard, Jensen Lane, Russian River Valley

Don Albini and his wife Beth have nurtured this backyard planting of Zin vines for their own label, Albini Family Vineyards, until they decided to give it up and sell the fruit to local wineries and rest on their laurels. The vines are about 30 years old, about 75% trellis/cordon trained and 25% head-trained, and the fruit was a real “sleeper” from the 2020 harvest, producing a deep, richly berry-fruited wine that is phenomenal with food!

Winemaker’s Tasting Notes: Inky color, super concentrated nose of blackberry fruit and peppery spice, with a lovely strap of leather that follows the creamy oak all the way thru the long and vivid finish—bright acidity keeps the berries singing well into the zingy finish. This will pair so well with rare steak and tomato-sauced pasta!

Harvest Date:	September 15, 2020
Average Brix at Harvest:	27.5°Brix (soaked)
Average TA/pH at Harvest:	0.57 gm/100ml pH 3.39
Fermentation Characteristics:	all bin-fermented & hand punched down twice daily Total of 10 days on skins, including 3 days cold soak pre-fermentation
Cellar Storage/Aging:	18 months in oak barrels— 25% new Hungarian 25% new American 50% older American and French
Alcohol:	14.3%
Total Acidity:	0.66 gm/100ml pH: 3.47
Varietal Composition :	96% Zinfandel, 4% Carignane
Appellation :	96% Albini Vineyard, Russian River Valley (on Jensen Lane)
Case production:	188 cases
Bottling Date:	July 11, 2022
Release Date:	February 15, 2023



Carol Shelton Wines

3354-B Coffey Lane, Santa Rosa, CA 95403

www.carolshelton.com

Phone: (707) 575-3441

Email: wines@carolshelton.com