

# Carol Shelton

2018

## FLORENCE RESERVE

### Petite Sirah

Florence Vineyard, Dry Creek Valley

Winemaker's Tasting Notes:	Inky blue-purple in color, sweet black razzberry jammy fruit—yum! Dark chocolatey oak spice, bright acidity but very juicy-supple, bit of warm vanilla at finish, structured tannins for aging.
Harvest Date:	September 28, 2018
Average Brix at Harvest:	24.4°Brix post soak
Average TA/pH at Harvest:	0.61 gm/100ml    pH: 3.31
Fermentation Characteristics:	4 day cold soak, fermented in tank, déléstaged 4 times by 14°Brix, then pumped over once/day. 12 days total on skins
Cellar Storage/Aging:	<u>2 years plus 8 months</u> in oak barrels--- 40% new American 60% older American
Alcohol:	14.68%
Total Acidity:	0.65 gm/100ml
pH:	3.53
Varietal:	96% Petite Sirah 4% Zinfandel
Appellation:	96% Florence Vineyard, Dry Creek Valley
Cases produced:	238 cases
Bottling Date:	July 14, 2021
Release Date:	June 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