

Carol Shelton

2019

“Wireless” Carignane

Oat Valley Vineyard, Alexander Valley

Back to the future at last! Carol used the vibrant red Carignane from these 70+ year old vines at her long stint as winemaker at Windsor Vineyards, and now they have come “back home to mama!” Their new moniker “Wireless” came from the vineyard’s head-trained vines, which use no trellis wires to support growth...hence they are truly “wireless!”

Winemaker’s Tasting Notes: Wow—big smoky-caramel oakiness on a deep razzberry fruit core. Creamy in mouth, a bit of brown spices-nutmeg/cinnamon, with Lively acidity, good depth of fruit without being jammy or overripe. Lingering razzberry-chocolate finish, great with pork tenderloin, strawberry salad or even grilled salmon!

Harvest Date: October 23, 2019
Average Brix at Harvest: 24.6°Brix (soaked)

Fermentation Characteristics: Fermented in tank, déléstaged 2 times by 13°Brix, then pump-overs
Total of 13 days on skins, including
3 days cold soak pre-fermentation.

Cellar Storage/Aging: 20 months in oak barrels—
75% older American
25% 2nd fill American

Alcohol: 14.25%
Total Acidity: 0.69 gm/100ml pH: 3.53

Varietal Composition: 97% Old Vine Carignane,
2% Alicante Bouschet, 1% Zinfandel

Appellation : 95% Oat Valley Vineyard,
Alexander Valley (north of Cloverdale)
70+ year old vines, sustainably dry-farmed,
Head-trained beauties

Case production: 397 cases
Bottling Date: July 16, 2021
Release Date: March 1, 2022



Carol Shelton Wines

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