

# Carol Shelton

2023

## Black Magic™

Late Harvest Zinfandel Dessert wine

Sonoma County

Every once in a while, a twist of fate can deal a quirky hand, and with a stroke of magic it can become an enchanting experience. Black Magic™ Late Harvest Zinfandel conjures up a charming finale for a delicious meal—lusciously jammy and sweet, it complements many foods from savory cheese plates to decadent chocolate desserts. Abracadabra!

Winemaker's Tasting Notes:	Inky blue-purple in color, yummy deep razz-blackberry jam and luscious dark chocolate of oak spices, sweet and pleasingly balanced with a bit of tart freshness and warm vanilla on the finish.
Harvest Dates:	October 31, 2023 (ON Halloween!)
Average Brix at Harvest:	30.5°Brix
Fermentation Characteristics:	average of 14 days on skins, punched down twice daily, then pressed off at 12°Brix and held cold to stop fermentation until bottling.
Cellar Storage/Aging:	3 months in small stainless steel tank, held cold to stop/prevent fermentation.
Alcohol:	14.7%
Residual Sugar:	5.8%
Total Acidity:	0.78 gm/100ml pH: 3.67
Varietal :	100% Late Harvest Zinfandel
Appellation :	100% Sonoma County: 60% Bastoni Vineyard, Fountaingrove District 40% Florence Vineyard, Dry Creek Valley
Cases produced:	830 half-cases, in 375ml bottles
Bottling Date:	January 24, 2024 (on Full Moon)
Release Date:	February 14, 2024
Suggested Retail Price:	\$22.00/ half-bottle



### Carol Shelton Wines

3354-B Coffey Lane, Santa Rosa, California 95403 [www.carolshelton.com](http://www.carolshelton.com)

Phone: (707)575-3441

e-mail: [wines@carolshelton.com](mailto:wines@carolshelton.com)