

# Carol Shelton

2019

## Oakley Merlot

Old Vine Merlot  
Planchon Vineyard, Contra Costa County

The 6-acre Planchon Vineyard was planted in 1902 in alluvial sand with no irrigation, in a warm inland corner of the Sacramento River Delta. The 2 rows of old Merlot vines line the driveway at the edge of the old Zin vines. They produce a miniscule crop yield, hence their fruit shows immense character and deep black cherry-chocolatey flavors.

Winemaker's Tasting Notes: Wow! Chocolate covered cherries!!! Deep fruit without herbaceousness, the best kind of Merlot there is...maybe a wee bit of black olive, but sweet fruit lingers in mouth and finish, with firm tannins and some bright acidity to help with ageability.

Harvest Date:	September 13, 2019
Average Brix at Harvest:	25.5°Brix
Average TA/pH at Harvest:	0.60 gm/100ml      pH 3.6
Fermentation:	4 days of cold soak, All fermented in a ½ ton bin, hand punched down twice daily 10 days total on skins
Cellar Storage/Aging:	20 months aged in older French oak barrels
Alcohol:	14.23%
Total Acidity:	0.68 gm/100ml      pH: 3.53
Varietal :	90% Merlot, 5% Zin, 5% Cabernet Sauvignon
Appellation :	95% Planchon Vineyard, Contra Costa Co Planted 1902, <b>dry-farmed</b> bush vines (the 5% Cab is from Rockpile)
Approx. Case production:	54 cases
Bottling Date:	July 14, 2021
Release Date:	March 1, 2022



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