

# Carol Shelton

2021

## Wally Zin™

Zinfandel

Wallstrum Vineyard, Alexander Valley

Rod Wallstrum, known as “Wally” to his many friends, was the Agriculture teacher at Healdsburg High School, and as such, is a fixture in the local ag community. His small Zin vineyard in Alexander Valley has yielded some luscious fruit, full of spicy raspberry flavors and vibrant acidity.

**Winemaker’s Tasting Notes:** Spicy-peppery black raspberry fruit, right off the top, with gorgeous roasty-vanilla oak caramel, and a bit of dusty black cherry. Mouth offers chocolatey oak, creamy vanilla and tart cherry, with a dense middle and pleasing fruit and spice through its long finish. Does it get a Gold Star for being the teacher’s pet??

**Harvest Date:** September 24, 2021  
**Average Brix at Harvest:** 25.8°Brix (post soaking)  
**Average TA/pH at Harvest:** 0.54 gm/100ml pH: 3.6

**Fermentation Characteristics:** 5 days cold soak prior to ferment  
hand punched down in 1-ton bins twice daily  
10 days total on skins

**Cellar Storage/Aging:** 19 months in barrels:  
28% new Hungarian  
28% new American  
44% older American

**Alcohol:** 14.4%  
**Total Acidity:** 0.60 gm/100ml pH: 3.63

**Varietal :** 100% Zinfandel

**Appellation :** 95% Wallstrum Vineyard, Alexander Valley  
Sustainably Farmed

**Cases produced:** 193 cases  
**Bottling Date:** June 1, 2023  
**Release Date:** March 1, 2024



### Carol Shelton Wines

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