

# Carol Shelton

2021

## Rockpile (Rocky) Reserve®

Zinfandel

Florence Vineyard, Rockpile

The name for our reserve wine, **Rocky Reserve®**, comes from the deep red, **rocky** soils of the Florence Vineyard, 1400 feet above Lake Sonoma and Dry Creek Valley.

This is a more elegant and restrained Zin, worthy of five or more years of cellaring, though it is packed with fragrant black and blue berry fruits.

Winemaker's Tasting Notes:	Nice dark-red in color, big blueberry-blackberry fruit, spicy-chocolatey oak, nicely focused acidity enhances mineral flavors, elegantly structured tannins for aging, super plush long finish!
Harvest Date:	September 10, 2021
Average Brix at Harvest:	27.2°Brix (post soaking)
Average TA/pH at Harvest:	0.64 gm/100ml    pH: 3.74
Fermentation Characteristics:	4 days cold soak prior to ferment All fermented in 1-ton bins, 10% bleed, hand punched down twice daily 12 days total on skins
Cellar Storage/Aging:	16 months in barrels: 13% new French 13% new Hungarian 13% new American 13% older American 48% older French
Alcohol:	14.7 %
Total Acidity:	0.65 gm/100ml    pH: 3.62
Varietal :	92% Zinfandel, 8% Petite Sirah
Appellation :	88% Florence Vineyard, Rockpile 11% Florence Vineyard, Dry Creek Valley 1% Bastoni Vineyard, Fountaingrove District
Cases produced:	410 cases
Bottling Date:	May 31, 2023
Release Date:	June 1, 2024



### Carol Shelton Wines

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