



2023

Wild Thing Chardonnay

Sonoma County

Carol's Chardonnay is our golden-haired wild child, an exuberant and delectable mouthful of joy. Sourced from Dry Creek Valley, this vivacious white wine is a classic California Chardonnay with a delicate balance of richness and acidity to please all of you "Wild Things" out there... Remember, you are what you drink!

Winemaker's Tasting Notes:	Tropical fruits like pineapple and a bit of guava, green apple, oak spice. Soft creamy mouthfeel, punctuated by bright acidity and a crisp finish. Walks the line between pure stainless steel fermented, leaner Chardonnay and the fat, buttery barrel-fermented style. Very food compatible with chicken, pork or fish!	
Harvest Dates:	October 6, 2023	
Average Brix at Harvest:	22.1°Brix	
Average TA/pH at Harvest:	0.83 gm/100ml	pH 3.26
Fermentation Characteristics:	Whole Cluster pressed, settled and racked to barrels All Barrel-fermented, hand inoculated barrel by barrel with 6 yeast strains plus 20% wild yeast (uninoculated). Stirred <u>weekly</u> sur lie for six months (till early March). About 100% went thru malo-lactic fermentation.	
Oak contact:	100% spent 7 months in barrels— 15% 1-year-old French Acacia barrels 23% older French Acacia barrels 62% 2+ year old French oak	
Alcohol:	12.9%	Residual Sugar: 0.27% (dry)
Total Acidity:	0.55 gm/100ml	pH: 3.52
Varietal:	78% Chardonnay 22% Viognier	
Appellation:	78% Dry Creek Valley - Sustainably Grown Sonoma County 17% Mendocino Co, 5% Central Coast	
Cases produced:	754 cases	
Bottling Date:	April 22-23, 2024	
Release Date:	June 1, 2024	



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