

Carol Shelton

2022

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 13, 2022
Average Brix at Harvest:	29.4°Brix (post soaking)
Average TA/pH at Harvest:	0.53 gm/100ml pH: 3.88
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: 17% new French 17% new Hungarian 17% new American 17% older Hungarian 32% older French
Alcohol:	14.5 %
Total Acidity:	0.71 gm/100ml pH: 3.70
Varietal :	91% Zinfandel, 9% Petite Sirah
Appellation :	96% Florence Vineyard, Rockpile 4% Bastoni Vineyard, Fountaingrove District
Cases produced:	303 cases
Bottling Date:	May 22, 2024
Release Date:	February 1, 2025



Carol Shelton Wines

3354-B Coffey Lane, Santa Rosa, CA 95403
Phone: (707) 575-3441

www.carolshelton.com
Email: wines@carolshelton.com