



2024

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:	September 5, 2024	
Average Brix at Harvest:	23.8°Brix	
Average TA/pH at Harvest:	0.67 gm/100ml	pH 3.48
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 20% went thru malo-lactic fermentation.	
Oak contact:	100% spent 8 months in barrels— 15% 2-year-old French Acacia barrels 85% 2+ year old French oak	
Alcohol:	13.5%	Residual Sugar: 0.2% (dry)
Total Acidity:	0.64 gm/100ml	pH: 3.43
Varietal:	78% Chardonnay 11% Viognier, 5% Malvasia, 3% each Marsanne/Roussanne	
Appellation:	83% Dry Creek Valley - Sustainably Grown Sonoma County 12% Mendocino Co, 5% Central Coast	
Cases produced:	779 cases	
Bottling Date:	April 28, 2025	
Release Date:	July 1, 2025	



Carol Shelton Wines

3354-B Coffey Lane, Santa Rosa, California 95403 www.carolshelton.com

Phone: (707)575-3441

e-mail: wines@carolshelton.com