

Carol Shelton

2022

Oakley Zin

Old Vine Zinfandel
Planchon Vineyard, Contra Costa County

The 6-acre Planchon Vineyard was planted in 1902 in alluvial sand with no irrigation, in a warm inland corner of the Sacramento River Delta. These gnarly old head-trained vines are growing on their own deep roots, and they produce fruit with immense character and round, spicy, caramel flavors.

Winemaker's Tasting Notes: Beautiful nose of walnut, brambleberry cobbler and crème brûlée. Milk chocolate, touch of caramel and cedar from the oak, bit of dusty earth. Almost Cabernet-like in its profile, from the tiny kiss of green herbs to nicely structured tannins. Bright acidity while still creamy, and a plush, long finish.

Harvest Date:	September 7, 2022
Average Brix at Harvest:	25.8°Brix
Average TA/pH at Harvest:	0.66 gm/100ml pH 3.59
Fermentation:	2 days of cold soak, 10 days total on skins Fermented in an open top tank and two 1-ton bins, Hand punched down twice daily
Cellar Storage/Aging:	15 months aged in older American oak barrels
Alcohol:	13.7%
Total Acidity:	0.58 gm/100ml pH: 3.60
Varietal :	90% Zinfandel, 5% Barbera, 4% Carignane, 1% misc red (Merlot, Petite Sirah)
Appellation :	Planchon Vineyard, Contra Costa Co Planted 1902, dry-farmed bush vines
Case production:	209 cases
Bottling Date:	May 21, 2024
Release Date:	October 1, 2025



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