

Carol Shelton

2024

Wild Thing Viognier

Placer County

High up in the Sierra Nevada, in the California Gold Country town of Auburn, lies this gem of a vineyard of Viognier, planted and managed by the father and son team of John and Joe Damiano. When picked just a bit less ripe than many CA Viogniers, the fruit expresses lively citrus and gentle white flower aromatics, while barrel fermentation in mostly older French oak barrels leads to a wine of perfect structure and creamy-crispy balance.

Winemaker's Tasting Notes:	Beautiful nose of white flowers (jasmine, gardenia and honeysuckle) mingled with pretty green tea, grapefruit and orange zest aromas, only a light kiss of creamy vanilla oak toast. Super crisp acidity without being puckery tart, just pinpoint balanced with trace of sweetness and creaminess from oak. Juicy, mouth-watering Honey-crisp apple and citrus, green peach fruit. Great structure to pair with lemon-butter shrimp or Thai food or even to drink solo.		
Harvest Date:	August 24 (Calera clone) & August 25 (Entav), 2024		
Average Brix at Harvest:	22.6°Brix---0.55 Total Acid /3.40 pH at harvest		
Fermentation Characteristics:	Destemmed to press and cold settled.		
Cellar Storage/Aging:	100% barrel fermented, stirred weekly sur lie for 6 mo. No Malo-lactic fermentation, so it is crisply finished.		
Cellar Storage/Aging:	100% spent 7 months sur lie in barrels— 90% neutral (old) French, 10% neutral American		
Alcohol:	13.75%	Residual Sugar:	0.19% (dry)
Total Acidity:	0.67 gm/100ml	pH:	3.29
Varietal:	96% Viognier (~50% each Calera and Entav clones) 4% blend of Roussanne, Marsanne, Malvasia Bianca		
Appellation :	79% Placer County, Damiano Vineyard 19% Mendocino Co, 1% Santa Barbara County 1% Dry Creek Valley, Sonoma Co **All sustainably farmed		
Cases produced:	817 cases		
Bottling Date:	April 29, 2025		
Release Date:	July 1, 2025		



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