

Carol Shelton

2021

(no 2020 was made due to smoke issues)

“Wireless” Carignane

Oat Valley Vineyard, Alexander Valley

Back to the future at last! Carol used the vibrant red Carignane from these 70+ year old vines at her long stint as winemaker at Windsor Vineyards, and now they have come “back home to mama!” Their new moniker “Wireless” came from the vineyard’s head-trained vines, which use no trellis wires to support growth...hence they are truly “wireless!”

Winemaker’s Tasting Notes: Wow—big smoky-caramel oakiness on a deep razzberry fruit core. Creamy in mouth, a bit of brown spices-nutmeg/cinnamon, with Lively acidity, good depth of fruit without being jammy or overripe. Lingering razzberry-chocolate finish, great with pork tenderloin, strawberry salad or even grilled salmon!

Harvest Date: October 6, 2021
Average Brix at Harvest: 24.8°Brix (soaked)

Fermentation Characteristics: Fermented in 1-ton T-bins,
Hand-punched down twice daily
Total of 14 days on skins, including
4 days cold soak pre-fermentation.

Cellar Storage/Aging: 18.5 months in oak barrels—
70% older American
30% new American

Alcohol: 14.5%
Total Acidity: 0.60 gm/100ml pH: 3.82

Varietal Composition: 95% Old Vine Carignane, 5% Zinfandel

Appellation : 95% Oat Valley Vineyard,
Alexander Valley (north of Cloverdale)
70+ year old vines, sustainably dry-farmed,
Head-trained beauties

Case production: 179 cases
Bottling Date: May 31, 2023
Release Date: May 15, 2024



Carol Shelton Wines

3354-B Coffey Lane, Santa Rosa, California 95403 www.carolshelton.com
Phone: (707)575-3441 e-mail: wines@carolshelton.com