

# Carol Shelton

2023

## ALBINI ZINFANDEL

Albini Vineyard, Jensen Lane, Russian River Valley

Don Albini and his wife Beth nurtured their backyard planting of Zin vines for their own label, Albini Family Vineyards, until they decided to give it up and sell the fruit to local wineries and rest on their laurels. The vines are about 30 years old, about 75% trellis/cordon trained and 25% head-trained, and the fruit was a real “sleeper” from the 2020 harvest and every year since then, producing a deep, richly berry-fruited wine that is phenomenal with food!

Winemaker’s Tasting Notes: Inky color, super concentrated nose of blackberry fruit and peppery spice, with a lovely strap of leather that follows the creamy oak all the way thru the long and vivid finish—bright acidity keeps the berries singing well into the zingy finish. This will pair so well with rare steak and tomato-sauced pasta!

Harvest Date:	October 9, 2023
Average Brix at Harvest:	24.6°Brix (26.0 soaked)
Average TA/pH at Harvest:	0.61 gm/100ml      pH 3.35
Fermentation Characteristics:	All bin-fermented (3 different yeasts) & hand punched down twice daily Total of 16 days on skins, including 3 days cold soak pre-fermentation
Cellar Storage/Aging:	17 months in oak barrels— 22% new American 11% new French 56% 1-2 yr old Hungarian and American
Alcohol:	14.8%
Total Acidity:	0.64 gm/100ml      pH: 3.50
Varietal Composition:	95% Zinfandel, 5% Carignane
Appellation:	95% Albini Vineyard, Russian River Valley (on Jensen Lane) (+5% Oat Valley Carignane, AV)
Case production:	221 cases
Bottling Date:	June 19, 2025
Release Date:	March 15, 2026



### Carol Shelton Wines

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

[www.carolshelton.com](http://www.carolshelton.com)  
Email: [wines@carolshelton.com](mailto:wines@carolshelton.com)