

# Carol Shelton

2023

## 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 in a warm inland spot where the Sacramento River flows into upper San Francisco Bay. 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 21, 2023
Average Brix at Harvest:	24.6°Brix
Average TA/pH at Harvest:	0.55 gm/100ml      pH 3.46
Fermentation:	4 days of cold soak, 13 days total on skins. Fermented in an open top tank and two 1-ton bins, and hand-punched down twice daily
Cellar Storage/Aging:	17 months aged in older oak barrels, a mix of American, Hungarian and French
Alcohol:	14.7%
Total Acidity:	0.63 gm/100ml      pH: 3.42
Varietal :	83% Zinfandel, 6.5% Barbera, 6% Carignane, 4.5% Merlot
Appellation :	Planchon Vineyard, Contra Costa Co Planted 1902, <b>dry-farmed</b> bush vines
Case production:	146 cases
Bottling Date:	June 18, 2025
Release Date:	April 1, 2026



### Carol Shelton Wines

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