

Carol Shelton

2023

Wally Zin™

Zinfandel

Wallstrum Vineyard, Alexander Valley

Rod Wallstrum, known as “Wally” to his many friends, was the Agriculture teacher at Healdsburg High School, and as such, is a fixture in the local ag community. His small Zin vineyard in Alexander Valley has yielded some luscious fruit, full of spicy raspberry flavors and vibrant acidity.

Winemaker’s Tasting Notes: Spicy-peppery black raspberry fruit, right off the top, with gorgeous roasty-vanilla oak caramel, and a bit of dusty black cherry. Mouth offers chocolatey oak, creamy vanilla and tart cherry, with a dense middle and pleasing fruit and spice through its long finish. Does it get a Gold Star for being the teacher’s pet??

Harvest Date: October 4, 2023
Average Brix at Harvest: 24.9°Brix (post soaking)
Average TA/pH at Harvest: 0.68 gm/100ml pH: 3.55

Fermentation Characteristics: 4 days cold soak, fermented in 1-ton bins
Hand punched down twice daily
14 days total on skins

Cellar Storage/Aging: 19 months in barrels:
50% new American
16% new French
16% 1-yr-old Hungarian
16% 2-yr old American

Alcohol: 14.7%
Total Acidity: 0.60 gm/100ml pH: 3.61

Varietal : 100% Zinfandel

Appellation : 100% Wallstrum Vineyard, Alexander Valley
Sustainably Farmed

Cases produced: 146 cases
Bottling Date: June 19, 2025
Release Date: February 15, 2026



Carol Shelton Wines

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