

Carol Shelton

2021

ROCKPILE RESERVE

Cabernet Sauvignon

Rockpile Vineyard, Rockpile

Our *Rockpile Reserve*® titles designate a series of elegant red wines from the Rockpile AVA, 1000-2000 feet above Lake Sonoma and the Dry Creek Valley in NW Sonoma County. This Cabernet Sauvignon is the second varietal of the series to be released, and it comes from the Rockpile Vineyard of Rod and Cathy Park at 2000 foot elevation. It is graciously styled with black cherry-cassis fruit and a nice hint of tobacco and cedar-spice, with the long smooth creamy finish that is so characteristic of Rockpile reds.

Winemaker's Tasting Notes:	Dark red in color. Black cherry-cola and cassis fruit, long and deep on nose and palate. Cedary oak spice and warm pipe tobacco aromas, dark chocolate, vanilla at finish, smoothly structured tannins.
Harvest Date:	October 11, 2022
Average Brix at Harvest:	26.8°Brix (soaked)
Average TA/pH at Harvest:	0.46 gm/100ml pH: 3.90
Fermentation Characteristics:	22 days total on skins, including 4-day cold soak and 9 days extended maceration Fermented in 0.8-ton T-bin + 3-ton open top fermentor, punched down by hand twice/day
Cellar Storage/Aging:	2 years plus 6 months in barrels: 40% NEW American 30% NEW French 30% 2 nd fill French
Alcohol:	14.5%
Total Acidity:	0.70gm/100ml pH: 3.53
Varietal :	96% Cabernet Sauvignon 3% Carignane, 1% Touriga Nacional
Appellation :	96% Rockpile Vineyard, 2000 ft elevation Solar-powered/sustainably farmed ROCKPILE, Sonoma County
Cases produced:	179 cases
Bottling Date:	May 23, 2024
Release Date:	August 2026



Carol Shelton Wines

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