

Carol Shelton WINES

2021

Wild Thing Chardonnay

Sonoma County

Carol's Chardonnay is our golden-haired wild child, an exuberant and delectable mouthful of joy. Sourced from her estate vineyard in Dry Creek Valley, this vivacious white wine is a classic California Chardonnay with a delicate balance of richness and acidity to please all of you "Wild Things" out there... Remember, you are what you drink!

Winemaker's Tasting Notes:	Tropical fruits like pineapple and a bit of guava, green apple, oak spice. Soft creamy mouthfeel, punctuated by bright acidity and a crisp finish. Walks the line between pure stainless steel fermented, leaner Chardonnay and the fat, buttery barrel-fermented style. Very food compatible with chicken, pork or fish!	
Harvest Dates:	September 14, 2021	
Average Brix at Harvest:	22.6°Brix	
Average TA/pH at Harvest:	0.62 gm/100ml	pH 3.34
Fermentation Characteristics:	Whole Cluster pressed, settled and racked to barrels All Barrel-fermented, hand inoculated barrel by barrel with 6 yeast strains plus 20% wild yeast (uninoculated). Stirred <u>weekly</u> sur lie for six months (till end of March). 100% went thru malo-lactic fermentation.	
Oak contact:	100% spent 7 months in barrels— 10% 1-year-old French oak 90% 3+ year old French oak	
Alcohol:	12.9%	Residual Sugar: 0.4% (dry)
Total Acidity:	0.56 gm/100ml	pH: 3.36
Varietal:	90% Chardonnay, plus 5% Viognier, 5% Roussanne	
Appellation:	Dry Creek Valley - Sustainably Grown Sonoma County	
Cases produced:	1142 cases	
Bottling Date:	May 11, 2022	
Release Date:	May 17, 2022	

