

Carol Shelton

Wild Thing[®]

2013 Old Vine Zinfandel

Mendocino County

ORGANICALLY GROWN GRAPES

Old Vine Mendocino Zinfandel is a treasure. Grown on the benchlands and slopes of mountainsides — this wild-looking old vine Zinfandel offers fruit that winemaker Carol Shelton, with her 35+ years of experience and creativity, has transformed into a wine that is concentrated yet soft, creamy and full of flavor. Our Wild Thing Zinfandel was named for these wild-looking vines and also for the uninoculated, or “wild,” yeast ferment that was used to create it. It takes a lot of effort to tame this wild fruit, but it is worth all the trouble.

Winemaker’s Tasting Notes: Aromas of black cherry, plum and raspberry fruit combine with a beautiful hint of vanilla-oak loveliness, smoothly textured in mouth, very creamy and round, the finish is long and has lush jammy fruit — this wine is dangerously good! Remember – you are what you drink

Harvest Dates: September 23+28, and October 16+22, 2013

Average Brix at Harvest: 25.0°Brix (after cold soak)

Average TA/pH at Harvest: 0.55 gm/100ml pH 3.58

Fermentation Characteristics: Uninoculated (“WILD”) yeast fermentation, which took 5 days to start (cold soak!) for total of 16 days on skins. Déléstaged (pronounced 'del-ess-TAHJd) three times before 12° Brix

Cellar Storage/Aging: 10 months in a mix of American and French barrels -- 20% were new or one-year old

Alcohol: 14.45%

Total Acidity: 0.58 gm/100ml **pH:** 3.62

Varietal Composition: 80% old vine Zinfandel, 14% old vine Carignane, 5% Petite Sirah, 1% Alicante Bouschet
***Sustainably farmed and organically grown

Appellation : 75% Mendocino County, 24% Sonoma County, 1% Lodi

Case production: 11,475 cases (750 ml)
+ 500 cases (375 ml) +480 magnums (1.5L)

Bottling Date: January 6-9, 2015

Release Date: March 1, 2015



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