

Carol Shelton

Black Magic™

2019 Late Harvest Zinfandel Dessert wine
Sonoma County

Every once in a while, a twist of fate can deal a quirky hand, and with a stroke of magic it can become an enchanting experience. Black Magic™ Late Harvest Zinfandel conjures up a charming finale for a delicious meal—lusciously jammy and sweet, it complements many foods from savory cheese plates to decadent chocolate desserts. Abracadabra! <Extremely Limited Production>

Winemaker's Tasting Notes: Inky blue-purple in color, yummy deep razz-blackberry jam and luscious dark chocolate of oak spices, sweet and pleasingly balanced with a bit of tart freshness and warm vanilla on the finish.

Harvest Dates: October 15 & 25, 2019

Average Brix at Harvest: 32.4°Brix

Fermentation Characteristics: average of 6 days on skins, punched down twice daily, then saignéed at 22-27°Brix and held cold to stop fermentation.

Cellar Storage/Aging: 3.5 months in small stainless Steel tank, held cold to prevent fermentation.

Alcohol: 15.2%
Residual Sugar: 6.2%
Total Acidity: 0.70 gm/100ml pH: 3.70

Varietal : 85% Late Harvest Zinfandel
15% Late Harvest Petite Sirah

Appellation : 100% Sonoma County:
60% Florence Vineyard, Dry Creek Valley
32% Bastoni Vineyard, Fountaingrove
8% PeaceLand Vineyard, Fountaingrove

Cases produced: 920 half-cases, in 375ml bottles
Bottling Date: January 14, 2020
Release Date: January 20, 2020
Suggested Retail Price: \$20.00/ half-bottle



(707) 575-3441 phone
(707) 575-0245 FAX

Carol Shelton Wines
3354-B Coffey Lane
Santa Rosa CA 95403

wines@carolshelton.com
www.carolshelton.com