

Carol Shelton

2022

KarmaZin™

Bastoni Vineyard,
Fountaingrove District, Sonoma County

Our Karma Zin is made in the style of a "quasi-field blend," with the Alicante Bouschet and Petite Sirah grapes growing in separate blocks and co-fermenting with the Zinfandel to yield the most integrated and harmonious blend. This "deep valley" vineyard survived the fierce 2017 Tubbs Fire, for which we are very grateful!

Winemaker's Tasting Notes: Very complexly layered spice and perfumey black fruits, lively! Dark chocolate, creamy oak, a bit earthy, brown spices-nutmeg/cinnamon. Rich in mouth, well-integrated fruit and oak, a bit chewy in its youth.

Harvest Date: October 10-11, 2022
Average Brix at Harvest: 27.0°Brix (soaked)
Average TA/pH at Harvest: 0.50 gm/100ml pH 3.90

Fermentation Characteristics: 4-day cold soak, fermented in both 1-ton bins & open top 3-ton tanks & hand punched down twice daily. Total of 16 days on skins.

Cellar Storage/Aging: 17 months in oak barrels--
25% French, new
50% Hungarian, new and 2nd fill
25% American, older

Alcohol: 14.3%
Total Acidity: 0.67 gm/100ml
pH: 3.72 pH

Varietal Composition : 80% Zinfandel,
10% Alicante Bouschet,
5% Petite Sirah, 5% Viognier

Appellation : Bastoni Vineyard, Riebli Rd,
Fountaingrove District, Sonoma County

Expected Case production: 202 cases
Bottling Date: May 22, 2024
Release Date: February 15, 2025



Carol Shelton Wines

3354-B Coffey Lane, Santa Rosa, CA 95403
Phone: (707) 575-3441

www.carolshelton.com
Email: wines@carolshelton.com