

Carol Shelton

2020

Oakley Zin

Old Vine Zinfandel
Planchon Vineyard, Contra Costa County

The 6-acre Planchon Vineyard was planted in 1902 in alluvial sand with no irrigation, in a warm inland corner of the Sacramento River Delta. These gnarly old head-trained vines are growing on their own deep roots, and they produce fruit with immense character and round, spicy, caramel flavors.

Winemaker's Tasting Notes: Beautiful nose of sage, blackberry and milk chocolate, touch of caramel and cedar from the oak, bit of dusty earth. Almost Cabernet-like in its profile, from the kiss of green herbs to nicely structured tannins. Bright acidity while still creamy, and a plush, long finish.

Harvest Date:	August 17, 2020
Average Brix at Harvest:	28.5°Brix
Average TA/pH at Harvest:	0.57 gm/100ml pH 3.73
Fermentation:	3 days of cold soak, All fermented in 1-ton bins, hand punched down twice daily 10 days total on skins
Cellar Storage/Aging:	19 months aged in older American oak barrels
Alcohol:	14.5%
Total Acidity:	0.58 gm/100ml pH: 3.63
Varietal :	89% Zinfandel, 9% Petite Sirah, 2% Carignane
Appellation :	95% Planchon Vineyard, Contra Costa Co Planted 1902, dry-farmed bush vines
Approx. Case production:	185 cases
Bottling Date:	July 12, 2022
Release Date:	March 1, 2023



Carol Shelton Wines

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

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