

# Carol Shelton

2015

## ROCKPILE RESERVE

### Cabernet Sauvignon

Rockpile Vineyard, Rockpile

Our **Rockpile Reserve**® titles designate a series of elegant red wines from the Rockpile AVA, 1000-2000 feet above Lake Sonoma and the Dry Creek Valley in NW Sonoma County. This Cabernet Sauvignon is the second varietal of the series to be released, and it is comes from the Rockpile Vineyard of Rod and Cathy Park at 2000 foot elevation. It is graciously styled with black cherry-cassis fruit and a nice hint of tobacco and cedar-spice, with the long smooth creamy finish that is so characteristic of Rockpile reds.

#### Winemaker's Tasting Notes:

Dark red in color. Black cherry-cola and cassis fruit, long and deep on nose and palate. Cedary oak spice and warm pipe tobacco aromas, dark chocolate, vanilla at finish, smoothly structured tannins.

#### Harvest Date:

September 17, 2015

#### Average Brix at Harvest:

26.5°Brix

#### Average TA/pH at Harvest:

0.51 gm/100ml pH: 3.75

#### Fermentation Characteristics:

15 days total on skins, including 6-day cold soak and 6 days extended maceration  
Fermented in 0.8-ton T-bins (5 yeasts)  
& punched down by hand 2-3 times/day

#### Cellar Storage/Aging:

30 months in 100% new French oak

#### Alcohol:

14.8%

#### Total Acidity:

0.73 gm/100ml pH: 3.50

#### Varietal :

100% Cabernet Sauvignon

#### Appellation :

100% Rockpile Vineyard, 2000 ft elevation  
Solar-powered/sustainably farmed  
ROCKPILE, Sonoma County

#### Cases produced:

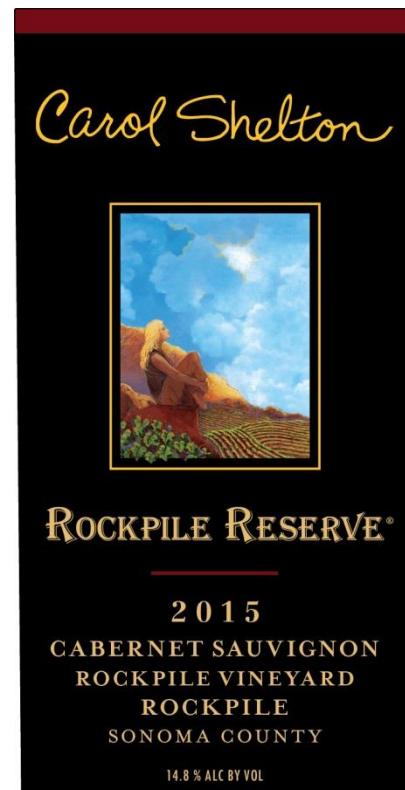
183 cases

#### Bottling Date:

June 27, 2018

#### Release Date:

June 1, 2019



#### Carol Shelton Wines

3354-B Coffey Lane  
Santa Rosa, CA 95403

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

wines@carolshelton.com  
www.carolshelton.com