

Carol Shelton

2022

Wally Zin™ Zinfandel Wallstrum Vineyard, Alexander Valley

Rod Wallstrum, known as “Wally” to his many friends, was the Agriculture teacher at Healdsburg High School, and as such, is a fixture in the local ag community. His small Zin vineyard in Alexander Valley has yielded some luscious fruit, full of spicy raspberry flavors and vibrant acidity.

Winemaker's Tasting Notes:

Spicy-peppery black raspberry fruit, right off the top, with gorgeous roasty-vanilla oak caramel, and a bit of dusty black cherry. Mouth offers chocolatey oak, creamy vanilla and tart cherry, with a dense middle and pleasing fruit and spice through its long finish. Does it get a Gold Star for being the teacher's pet??

Harvest Date:

September 1, 2022

Average Brix at Harvest:

27.3°Brix (post soaking)

Average TA/pH at Harvest:

0.58 gm/100ml pH: 3.61

Fermentation Characteristics:

4 days cold soak, fermented in open top tank
Hand punched down twice daily
10 days total on skins

Cellar Storage/Aging:

17 months in barrels:
30% new French
43% new/2-yr old Hungarian
27% older American

Alcohol:

14.25%

Total Acidity:

0.62 gm/100ml pH: 3.66

Varietal :

100% Zinfandel

Appellation :

96% Wallstrum Vineyard, Alexander Valley
Sustainably Farmed

Cases produced:

167 cases

Bottling Date:

May 23, 2024

Release Date:

March 15, 2025



Carol Shelton Wines

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