

# 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

3354-B Coffey Lane, Santa Rosa, California 95403    [www.carolshelton.com](http://www.carolshelton.com)  
Phone: (707)575-3441    e-mail: [wines@carolshelton.com](mailto:wines@carolshelton.com)