

# Carol Shelton

W I N E S

2021

## Wild Thing Chardonnay

Sonoma County

Carol's Chardonnay is our golden-haired wild child, an exuberant and delectable mouthful of joy. Sourced from her estate vineyard in Dry Creek Valley, this vivacious white wine is a classic California Chardonnay with a delicate balance of richness and acidity to please all of you "Wild Things" out there... Remember, you are what you drink!

### Winemaker's Tasting Notes:

Tropical fruits like pineapple and a bit of guava, green apple, oak spice. Soft creamy mouthfeel, punctuated by bright acidity and a crisp finish. Walks the line between pure stainless steel fermented, leaner Chardonnay and the fat, buttery barrel-fermented style. Very food compatible with chicken, pork or fish!

Harvest Dates:

September 14, 2021

Average Brix at Harvest:

22.6°Brix

Average TA/pH at Harvest:

0.62 gm/100ml pH 3.34

### Fermentation Characteristics:

Whole Cluster pressed, settled and racked to barrels  
All Barrel-fermented, hand inoculated barrel by barrel  
with 6 yeast strains plus 20% wild yeast (uninoculated).  
Stirred weekly sur lie for six months (till end of March).  
**100% went thru malo-lactic fermentation.**

Oak contact:

100% spent 7 months in barrels—  
10% 1-year-old French oak  
90% 3+ year old French oak

Alcohol:

12.9% Residual Sugar: 0.4% (dry)

Total Acidity:

0.56 gm/100ml pH: 3.36

Varietal:

90% Chardonnay, plus  
5% Viognier, 5% Roussanne

Appellation:

Dry Creek Valley - Sustainably Grown  
Sonoma County

Cases produced:

1142 cases

Bottling Date:

May 11, 2022

Release Date:

May 17, 2022



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