

# Carol Shelton WINES

2019

## 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 the 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. Very food compatible with chicken, pork or fish!
Harvest Dates:	September 23, 2019
Average Brix at Harvest:	23.9°Brix
Fermentation Characteristics:	Whole Cluster pressed and fermented by 5 different yeast strains. 100% barrel fermented, stirred <u>weekly</u> sur lie. About 10% went thru malo-lactic fermentation.
Oak contact:	100% spent 7 months in barrels— 10% 1-2 year old French, Acacia-wood 90% 3+ year old French oak
Alcohol:	13.5%
Residual Sugar:	0.4% (dry)
Total Acidity:	0.64 gm/100ml    pH: 3.38
Varietal:	97% Chardonnay, 3% Viognier
Appellation:	Dry Creek Valley - Sustainably Grown Hoskins Ranch, "Shelton-Mackenzie Estate"
Cases produced:	969 cases
Bottling Date:	May 28, 2020
Release Date:	October 1, 2020

