

# Carol Shelton

2018

## 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 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:	October 11, 2018
Average Brix at Harvest:	26.7°Brix (soaked)
Average TA/pH at Harvest:	0.50 gm/100ml    pH: 3.62
Fermentation Characteristics:	20 days total on skins, including 4-day cold soak and 4 days extended maceration Fermented in 0.8-ton T-bins (3 yeasts) & punched down by hand twice/day
Cellar Storage/Aging:	2 years plus 6 months in 100% French oak, 25% NEW, 75% 2 <sup>nd</sup> fill
Alcohol:	14.27%
Total Acidity:	0.60 gm/100ml    pH: 3.60
Varietal :	95% Cabernet Sauvignon 5% Petite Sirah*
Appellation :	95% Rockpile Vineyard, 2000 ft elevation Solar-powered/sustainably farmed ROCKPILE, Sonoma County
Cases produced:	184 cases
Bottling Date:	July 16, 2021
Release Date:	March 1, 2024



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