

# Carol Shelton WINES

2023

## 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: October 6, 2023  
Average Brix at Harvest: 22.1°Brix  
Average TA/pH at Harvest: 0.83 gm/100ml      pH 3.26

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 early March).  
**About 100% went thru malo-lactic fermentation.**

Oak contact: 100% spent 5 months in barrels—  
15% 1-year-old French Acacia barrels  
23% older French Acacia barrels  
62% 2+ year old French oak

Alcohol: 12.9%      Residual Sugar: 0.27% (dry)  
Total Acidity: 0.55 gm/100ml      pH: 3.52

Varietal: 78% Chardonnay  
22% Viognier

Appellation: 78% Dry Creek Valley - Sustainably Grown  
Sonoma County  
17% Mendocino Co, 5% Central Coast

Cases produced: 754 cases  
Bottling Date: April 22-23, 2024  
Release Date: June 1, 2024



### Carol Shelton Wines

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