

Carol Shelton

2003

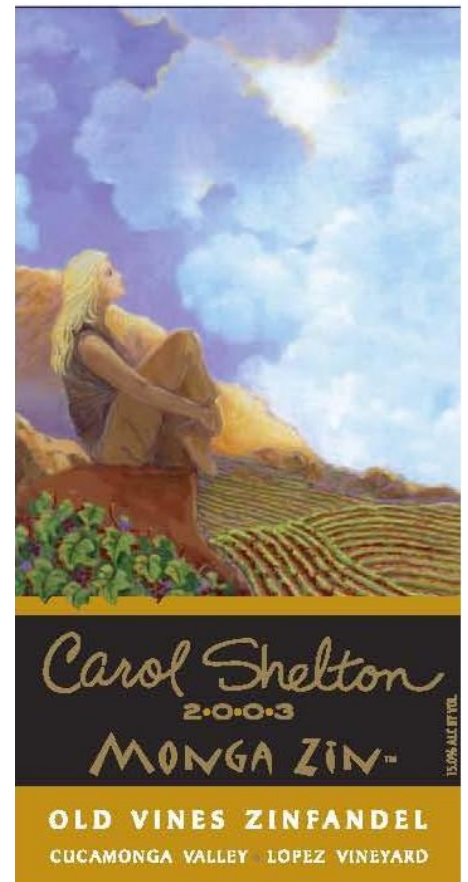
MONGA ZIN®

Old Vines Zinfandel

Lopez Vineyard, Cucamonga Valley
ORGANICALLY GROWN

We christened the *Monga Zin*® as we stumbled while saying its appellation too many times, probably after having too much of this HUMONGOUS mouthful of fruit and rich milk chocolate.

Winemaker's Tasting Notes:	Ripe red berry-wild cherry fruit, vanilla-caramel oak, Fragrant Asian spices—Chinese 5-spice, white pepper and saffron. Very smooth and nicely structured, long creamy finish.
Harvest Date:	August 26, 2003
Average Brix at Harvest:	26.8°Brix (after soaking)
Average TA/pH at Harvest:	0.51 gm/100ml pH 3.59
Fermentation Characteristics:	7 days on skins Déléstaged 6 times before 12°Brix
Cellar Storage/Aging:	10.5 months in barrels-- 20% new American 31% 1-year-old American 49% older American/French
Alcohol:	15.1 %
Total Acidity:	0.66 gm/100ml
pH:	3.53
Varietal :	100% Zinfandel
Appellation :	100% Jose Lopez Vineyard, Cucamonga Valley, Planted in 1918, dry-farmed Organically grown, CCOF certified
Approx. Case production:	807 cases
Bottling Date:	November 16 , 2004
Release Date:	August 15, 2005



(707) 575-3441 phone
(707) 575-0245 FAX

Carol Shelton Wines

P. O. Box 755
Windsor, CA 95492

zin@carolshelton.com
www.carolshelton.com