

# Carol Shelton

2005

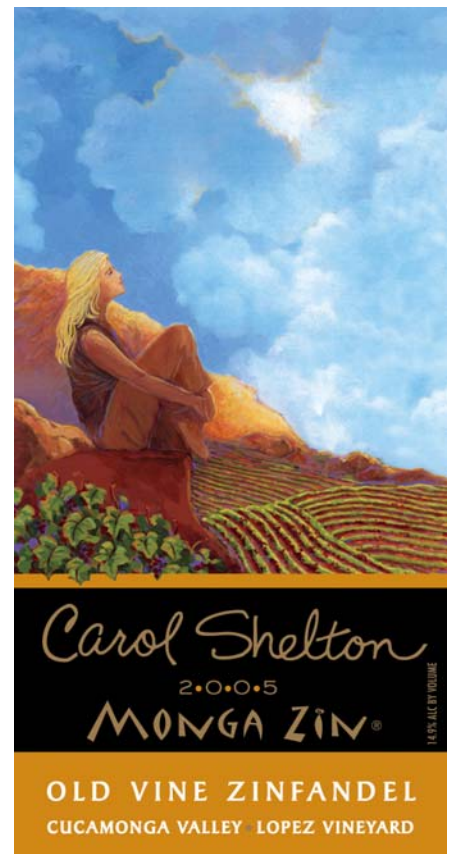
**MONGA ZIN®**

Old Vines Zinfandel

Lopez Vineyard, Cucamonga Valley

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 26-27, 2005
Average Brix at Harvest:	27.3°Brix
Average TA/pH at Harvest:	0.71 gm/100ml    pH 3.41
Fermentation Characteristics:	6 days on skins total Déléstage 2 times before 10°Brix
Cellar Storage/Aging:	13 months in barrels-- 32% new American 24% 1-year-old American 44% older American/French
Alcohol:	14.9%
Total Acidity:	0.69 gm/100ml
pH:	3.46
Varietal :	100% Zinfandel
Appellation :	100% Jose Lopez Vineyard, Cucamonga Valley, CCOF organic Planted 1918, dry-farmed bush vines
Approx. Case production:	1230 cases
Bottling Date:	December 5, 2006
Release Date:	January 15, 2008



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