

Carol Shelton

2009

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: Very bright pomegranate cherry fruit, brown sugary-caramel oak
Fragrant Asian spices—Chinese 5-spice in milk chocolate/cocoa;
Mouthfeel is still a bit young and chewy, but quite drinkable now
Very mouthfilling!

Harvest Date: August 26, 2009
Average Brix at Harvest: 25.2°Brix
Acid at Harvest: 0.72 g/100ml pH 3.31

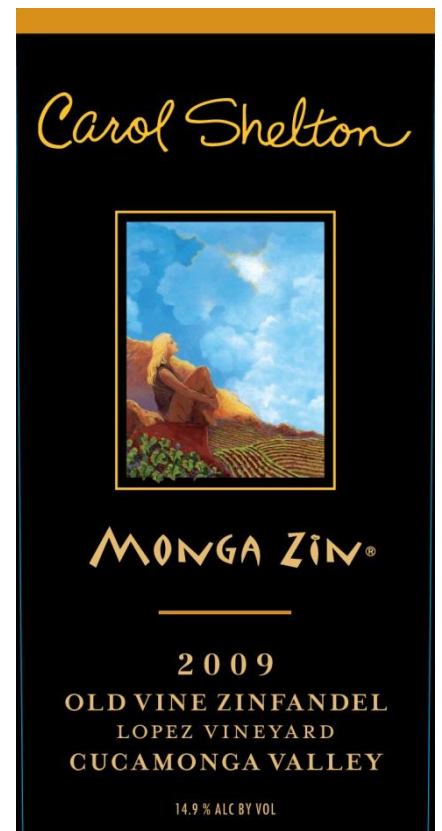
Cellar Storage/Aging: 24 months aged in:
50% second fill American oak barrels
50% older American oak barrels

Alcohol: 15.3%
Total Acidity: 0.75 gm/100ml
pH: 3.33

Varietal : 100% Zinfandel

Appellation : 100% Jose Lopez Vineyard,
Cucamonga Valley, CCOF organic
Planted 1918, dry-farmed bush vines

Approx. Case production: 1428 cases
Bottling Date: January 17, 2012
Release Date: October 1, 2012



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