

# Carol Shelton

2010

**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 30, 2010  
Average Brix at Harvest: 28.0°Brix  
Acid at Harvest: 0.64 g/100ml                      pH 3.38  
Fermentation: 3 days of cold soak, déléstaged 3 times  
before 17°Brix, total of 8 days on skins

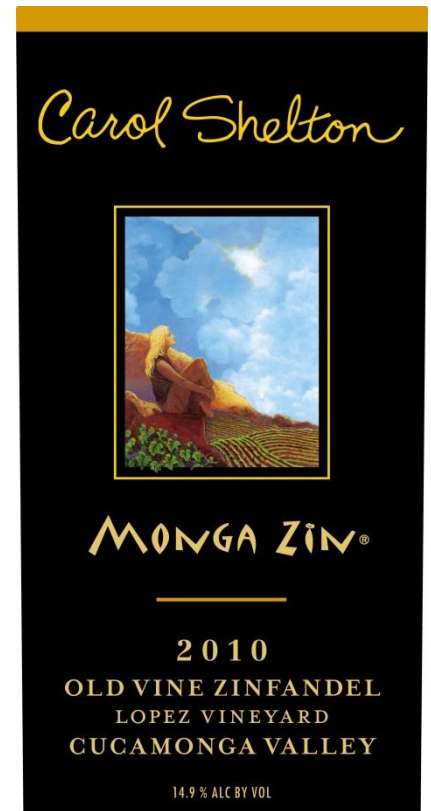
Cellar Storage/Aging: 25 months aged in:  
50% second fill American oak barrels  
50% older American oak barrels

Alcohol: 14.7%  
Total Acidity: 0.65 gm/100ml  
pH: 3.38

Varietal : 100% Zinfandel

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

Approx. Case production: 1386 cases  
Bottling Date: January 2, 2013  
Release Date: August 15, 2013



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