

Carol Shelton

2013

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 creamy yet tangy, quite drinkable now but will age
a good 10-15 years. Very mouthfilling!

Harvest Date: August 19, 2013
Average Brix at Harvest: 27.3°Brix (soaked)
Acid at Harvest: 0.50 g/100ml pH 3.69
Fermentation: 6 days of cold soak, déléstaged 6 times
by 15°Brix, total of 13 days on skins

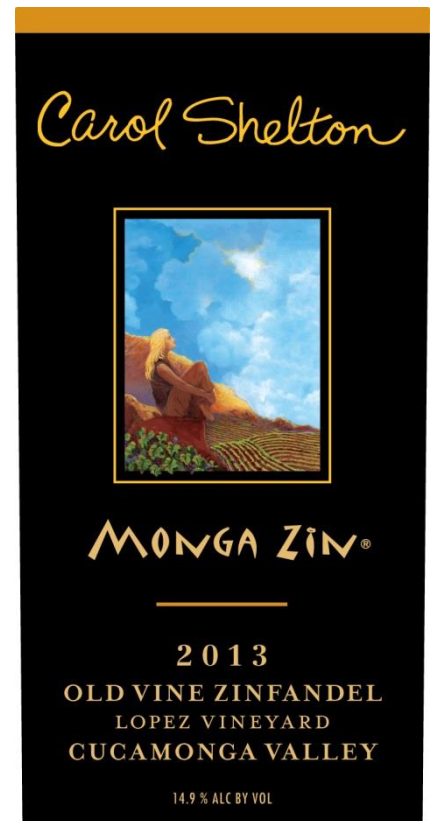
Cellar Storage/Aging: 9 months aged in:
15% new American oak barrels
85% older American oak barrels

Alcohol: 14.8%
Total Acidity: 0.59 gm/100ml
pH: 3.49

Varietal : 100% Zinfandel

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

Approx. Case production: 1471 cases
Bottling Date: June 20, 2014
Release Date: July 15, 2014



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