

Carol Shelton

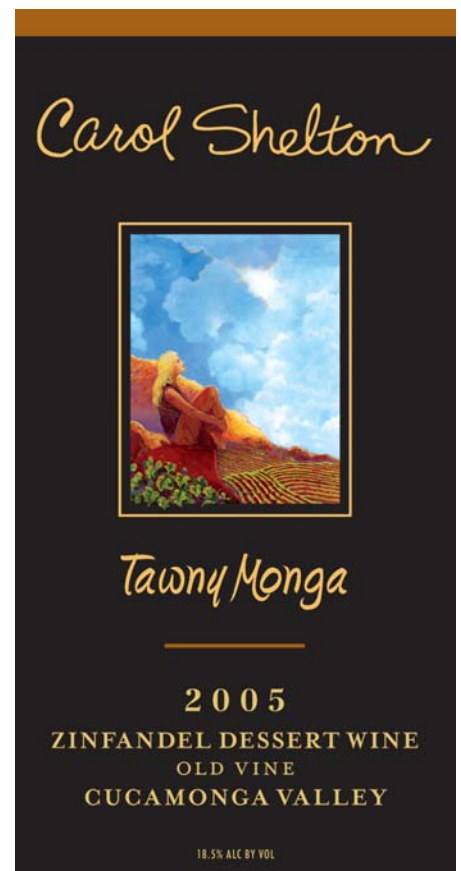
2005

Tawny Monga®

Old Vines Zinfandel PORT
Cucamonga Valley

Tawny Monga is the fortified sister to our infamous Monga Zin. We harbored this wanton floozy in the convent of the barrel for almost 4 years, and then set her loose to haunt your dreams. She is a seductive temptress that will complement cheeses and chocolate-nut desserts, or just sip of her charms solo by the fire!

Winemaker's Tasting Notes:	Caramello milk chocolate and toasted hazelnut , bit of classic walnut. Spicy dried fruit, like a holiday compote—apricot, raisin and cranberry. Very smooth and nicely structured, long creamy finish, not <u>too</u> sweet.
Harvest Date:	August 27, 2005 (Monga portion)
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 Fortified with grape spirits after pressing, then added Maple Zin <u>juice</u> to adjust sweetness and alcohol.
Cellar Storage/Aging:	3½ years in barrels—untopped, all older American/French
Alcohol:	18.4%
Residual Sugar:	8.0%
Total Acidity:	0.76 gm/100ml
pH:	3.42
Varietal :	97% Zinfandel, 3% mixed black
Appellation :	85% Cucamonga Valley, CCOF organic 15% Maple Vineyard, DCV
Approx. Case production:	194 cases of 12x500ml
Bottling Date:	February 4, 2009
Release Date:	February 15, 2009



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

Carol Shelton Wines
3354-B Coffey Lane
Santa Rosa, CA 95403

zin@carolshelton.com
www.carolshelton.com