

Carol Shelton

2006

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-wild cherry fruit, brown sugary-caramel oak, fragrant Asian spices—Chinese 5-spice, still a bit young and chewy, but quite drinkable now.

Harvest Date: August 24-25, 2006
Average Brix at Harvest: 26.8°Brix
Average TA/pH at Harvest: 0.54 gm/100ml pH 3.42

Fermentation Characteristics: 10 days on skins total
(one day cold soak)
Déléstaged 4 times before 17°Brix

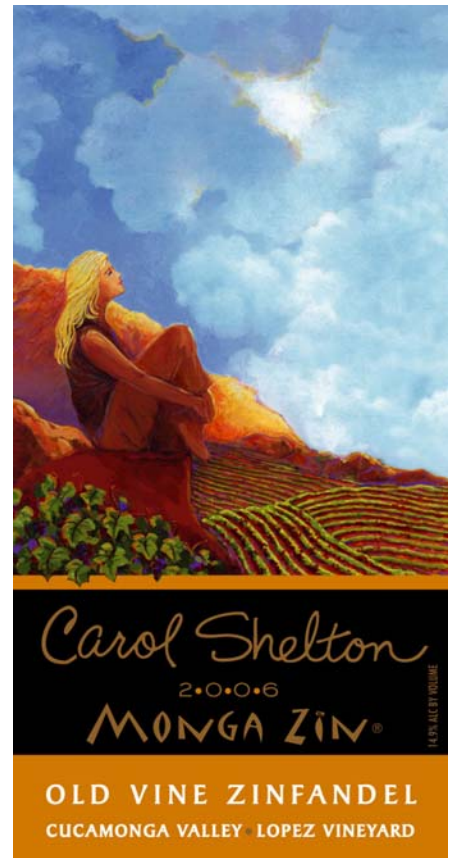
Cellar Storage/Aging: 12 months in barrels--
53% new American
31% 1-year-old American
16% older American

Alcohol: 14.75%
Total Acidity: 0.59 gm/100ml
pH: 3.60

Varietal : 100% Zinfandel

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

Approx. Case production: 1059 cases
Bottling Date: April 10, 2008
Release Date: March 15, 2009



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