

# Carol Shelton

2014

**MONGA ZIN®**

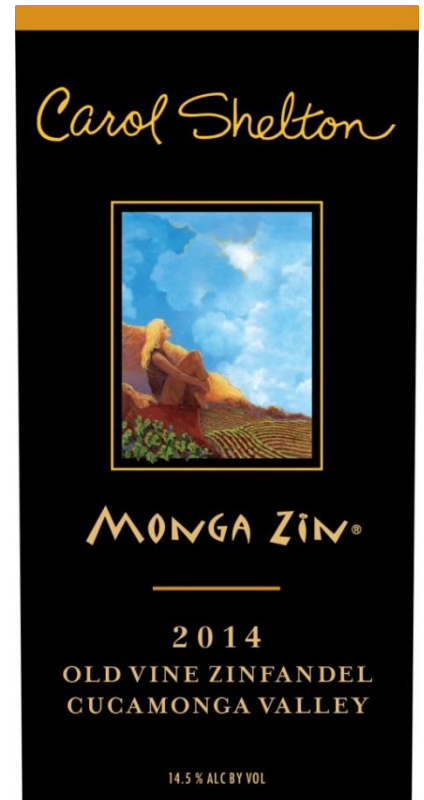
Old Vines Zinfandel

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: Deep black cherry fruit, dried cranberry, orange zest, berry patch in the sun! Dusty vanilla-caramel oak, graham crackers, and cocoa. Fragrant Moroccan-Asian spices—Chinese 5-spice mélange... Mouthfeel is creamy yet tangy bright cherry, firm-sturdy tannins and a long, lush finish. Super concentrated. Quite drinkable now, but will age a good 15-20 years. Very mouthfilling!

Harvest Date: August 1-3, 2014  
Average Brix at Harvest: 27.3°Brix  
Cellar Storage/Aging: 20 months aged in:  
28% new+1-yr-old American oak barrels  
72% older French/American oak barrels  
Alcohol: 14.7%  
Total Acidity: 0.64 gm/100ml  
pH: 3.52  
Varietal : 100% Zinfandel  
Appellation : 100% Jose Lopez Vineyard,  
Cucamonga Valley, CCOF organic  
Planted 1918, dry-farmed bush vines  
Approx. Case production: 1093 cases  
Bottling Date: May 9, 2016  
Release Date: June 1, 2016



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