

Carol Shelton

2002

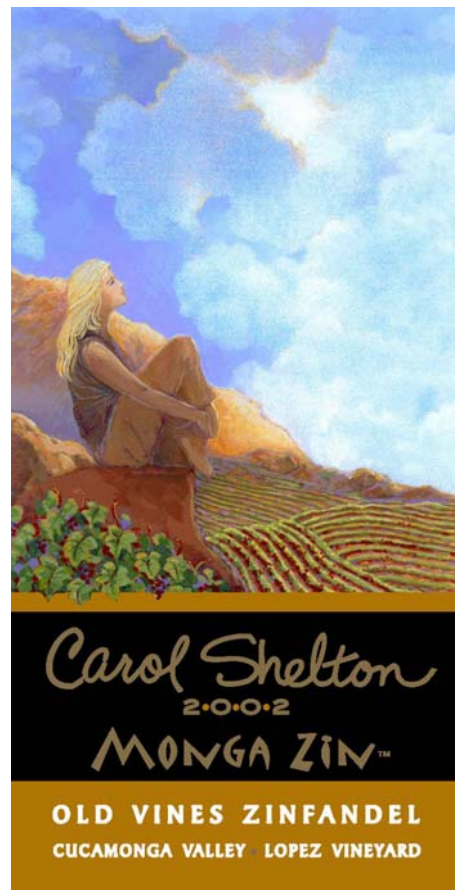
MONGA ZIN®

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:	Ripe red berry-wild cherry fruit, vanilla-caramel oak, Fragrant Asian spices—Chinese 5-spice, white pepper and saffron. Very smooth and nicely structured, long creamy finish.
Harvest Date:	September 7, 2002
Average Brix at Harvest:	26.3°Brix (after soaking)
Average TA/pH at Harvest:	0.51 gm/100ml pH 3.51
Fermentation Characteristics:	9 days on skins Déléstaged 3 times in first 5 days of ferment
Cellar Storage/Aging:	10 months in barrels-- 30% new American 33% 1-year-old American 37% older American
Alcohol:	15.1 %
Total Acidity:	0.54 gm/100ml
pH:	3.60
Varietal :	100% Zinfandel
Appellation :	100% Jose Lopez Vineyard, Cucamonga Valley, Planted in 1918, dry-farmed
Approx. Case production:	640 cases
Bottling Date:	August 13, 2003
Release Date:	June 1, 2004
Suggested Retail Price:	\$24.00/bottle



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