

# Carol Shelton

2012

**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 16, 2012  
Average Brix at Harvest: 26.3°Brix  
Acid at Harvest: 0.74 g/100ml      pH 3.39  
Fermentation: 2 days of cold soak, déléstaged 7 times  
by 15°Brix, total of 14 days on skins

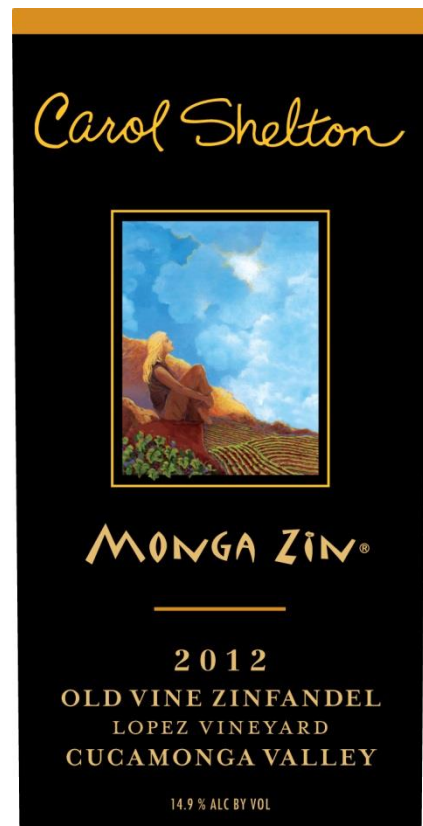
Cellar Storage/Aging: 14 months aged in:  
30% first/second fill American oak barrels  
70% older American oak barrels

Alcohol: 15.0%  
Total Acidity: 0.63 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: 1330 cases  
Bottling Date: December 4, 2013  
Release Date: January 1, 2014



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