

Carol's Bunch

2017 HARVEST WAS FAST & FURIOUS!



Time for Sea-Zins Greetings once again! 2017 vintage is my 40th Harvest, believe it or not, and it has been the most difficult harvest in all those 40 years for many reasons. I just keep reminding myself of a Zen saying: "Everything will be ok in the end. If it's not ok, it is not the end." Now that we are reaching the end of harvest, I can definitely say it did come out ok, but it was a challenging year to make wine, that is for sure, and it took every trick I learned in the last 40 years to make that happen!

Back in August we had a series of intense heat waves that put all of our fruit under incredible stress, more than is productive, since vines just shut down after too much heat (much like humans!). Most of our fruit came out just fine, but in a few vineyards like Monga Zin down in Cucamonga, we lost a fair amount of crop due to the heat and the resulting heavy raisining. I got creative and was able to pull out some really nice wines from these grapes...it was a test that required all my years of experience though!

Then just when we were about to bring in the Bastoni Vineyards fruit for Karma Reserve, the winds came up and brought the Tubbs Fire charging through Fountaingrove District AVA, gobbling up a lot of homes, vehicles and, yes, vineyards in its path. Sad to say, we did not get any fruit from these lovely vines of Zin, Pet and Alicante because the heat turned them to smoky raisins, and was so intense that it melted the nylon bird netting onto the fruit. A ray of

sunshine is that their home and new barn survived the fires, and we are hoping the vines will come back this winter as well. We are not sure yet about the fate of the Peaceland Vineyard, also directly in the path of the fire. The owners escaped with all 4 dogs and only two minutes to spare as their beautiful home burned to the ground, but no one has been able to assess the vines left behind.

Our own home in Larkfield was completely destroyed as was that of our Tasting room employee, Debbie Rickards, who lived in Coffey Park. We actually took refuge in the our concrete winery building, and I watched from our windows for 4 hours while the homes in Coffey Park were devoured by the ravenous firestorm, quite a terrifying vision. One of the biggest challenges was the lack of consistent access to the winery in subsequent days, as first the police and then the National Guard did not allow people into the area of Coffey Park for safety reasons. I think they finally understood that we had active fermentations going, so we were allowed in for short work periods, in the dark since we had no power. In one of those amazing acts of kindness, our winery neighbor, Jeff Pisoni and his team, found a generator that could provide power needs for both of us, so we had lights and could run the refrigeration to keep the 2017 Black Magic Late Harvest Zin from fermenting dry! That was quite a gift and we are very grateful to them. Now we are pretty much back in business except for a curfew, but the National Guard is still keeping us from opening the tasting room—we hope that will change in a few days, so people nearby can attend the Pick-Up Party on Nov 3rd!

I won't babble on too much more about this shipment, but there is one wine that is so spectacular that you must know about it! The new bottling of Tawny Monga port is an incredibly delicious and rare dessert wine that I can never make again. Be sure to read more about it on the next page...and order more now if you want more because there is very little of this fantastic nectar! We didn't get to wax dip the bottles because of the fires, but we have provided you with a re-usable "Capabunga" to seal it after you pull the cork, along with dark chocolate caramels to enhance your enjoyment of its nutty, caramelly flavors.

This is the season of festive eating, so I trust you will have a spot for my wines at your table and in your gift baskets to friends. We toast you and your faithful support of our family winery and its employees—may you have a warm and satisfying holiday filled with family and friends, tasty foods and lots of great "juice" from Carol Shelton Wines! Warm holiday greetings from Carol, Mitch and the whole Zinny cru!

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Carol Shelton



Feature Article: *Tawny Monga, Reprised*

In this shipment you are receiving the vinous equivalent of my buried treasure! Believe it or not...I have been hanging onto some barrels of Cucamonga PORT for over a decade. 'Way back in **2005** I decided to fortify a small portion of the Monga Zin at pressing, just to play with the idea of holding the resulting PORT-style wine for many years, and possibly creating a "solera" by blending it with Port made in subsequent vintages. I actually did bottle about 175 cases of this original port as the 2005 Tawny Monga, in a tall tapered bottle, and it is long gone (except for my library stash!). Aside from that bottling, I had saved two old barrels of this nectar and let it get more and more concentrated over the past **12 years** in my cellar. In 2012 I made another few barrels of Port, again from the Lopez Vineyard that is the source for my (Cuca) Monga Zin. These barrels also aged and got more concentrated and "tawny" in both color and flavors, this time for 5 years in my cellar. Lovely stuff to taste just once a year, dreaming of what Ambrosia could come from a blend of the two!



The NEW Tawny Monga!

Well, that time has now arrived! We usually include a Late Harvest Zin in our holiday shipments, but this year we are too low in inventory of the 2014 Black Magic to send one bottle to each member of the 'Bunch. Our sales projections were a bit conservative on this (that means it sold out faster than we thought), so I did not have a next vintage waiting in the wings—uh-oh! The

next vintage of Black Magic Late Harvest Zin is barely beginning to ferment while I write this epistle, so I found myself in the perfect position of needing my dream port-style blend for your holiday table—et Voilà! It is fabulous to see my heavenly dream wine come to fruition!

This is truly buried treasure unearthed, and a wine that can NEVER be recreated under any circumstances. With only 156 cases produced total, there is only enough for each of you to receive one bottle, with just a bit left over to allow sales of a (very) few more bottles per person only. These bottles are adorable, short and stout, and painted with a design that is a spin-off of our Wild Thing series "old vine" image. They look like pirate-port bottles, and we had planned to hand-dip each one in wax, but the October fire storm got in the way and we opted to just send the bottles out "naked" on top. However we are gifting you with a "Capabunga" to cap it, once you pull the cork! If you are interested in acquiring more of this one-of-a-kind bottling, let us know via email or phone and we will put your name on a list to see how many bottles we can spare after the club shipment has been fulfilled. Raise a glass to our pirate's booty!!



Capabunga & Dark Chocolate Caramels!

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Late Harvest Zin versus Port

Many of you may have heard me sound off rather vehemently over the years that my Black Magic is NOT A PORT! This Late Harvest Zinfandel is one of the most difficult wines I produce; with its lower alcohol level of 15.3%, the yeasts do not want to stop eating the remaining 6% residual sugar, and the wine has been known to “go dry” when I turn my back on it during the few months of the following year’s harvest season. I have seen its RS (residual sugar) test at 7% in August and when I return to it in October it is 0.2% RS, which is not sweet enough to be very “magical” to say the least! On the other hand, it is relatively easy to stop fermentation on port-style wines, since brandy (or high-proof grape spirit) is added to fortify it up to about 20% alcohol. The yeasts freak out at this high level and give up the ghost, dying out and ceasing to ferment the remaining sugar of the grapes. Despite the challenges of making a late harvest wine, I much prefer the lower alcohol and balanced style of the wine—it doesn’t make me blush!

So why did I even make this port, you ask? It is to honor the family heritage of my loving husband and winery partner Mitch—his ancestors came from the Azores and his veins run with port—he loves the stuff! Now, I cannot call it “PORT” on the label because of a bilateral trade agreement made by the US in 2005 with the EU, in which the US bans the new usage of the “geographic place names” used on many wine types like Burgundy, Chablis, Champagne...and Port! As of March 2006, these names are no longer allowed on new labels sent in for approval by our federal government agency, the TTB. You might still see a “burgundy” or a “Port” out there these days, because labels that were formerly approved before the cutoff date are grandfathered in, and that prior approval cannot be revoked. On my original 2005 Port I had wanted to call it “Port o’ Monga” and I referenced exotic ports of call like Timbuktu, Zanzibar...and Cucamonga?!...but the Feds did not allow it so we opted for the fun name “Tawny Monga” to insinuate a style of port in which long term aging has made the color a bit browner and the flavors more nutty. To tell you the

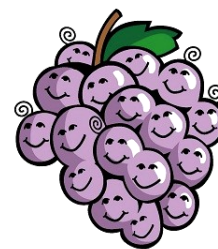
truth, we giggled about this name because it sounded so much like a “porn star” name, and I used my sweet doxie named Monga in her most seductive boudoir shot in the newsletter when that wine was introduced!



Remember this gorgeous babe, the “Original Tawny Monga” herself, in the centerfold of the newsletter for the 2010 October Carol’s Bunch Shipment?

A **STAR** is born!

Hey, Bunchers!



REMINDER:

*Did you pick up your
Club Shipment?*

Thanks to your enthusiastic support, we have grown a lot in the last few years. Now we are having a hard time fitting everything into our current building. This means we don’t have room to store your wine.

For those of you who enjoy picking up your club shipment, we’ve implemented a new policy of a maximum 6 months of storage time.

We’ll give you a call to remind you that your wine is here. If, after a year, you keep forgetting your wines, we will ship them to you at your expense.

We are really sorry if this inconveniences you, but we are just out of space!

Call us with any questions or concerns:

(707) 575-3441

Here are the details on this box of deliciousness, listed in suggested tasting order! The total tab for this shipment is **\$144.80**, before any applicable tax & shipping.

2014 PINOT NOIR

Larson Vineyard, Carneros, Sonoma

Last vintage we will produce!

Larson Vineyard, in the Sonoma side of Carneros, is owned by our friend and fellow home brewer, Ken Larson. In our Pinot Noir we blended two Dijon clones: 60% clone 115 and 40% clone 667, both hailing from the Dijon region of Burgundy originally. We really like the complex flavors, rich fruit and spicy firm tannin structure that this wine delivers...truly a classic "iron fist in a velvet glove!"

**89 Points—Robert Parker's Wine Advocate,
DOUBLE GOLD & GOLD Medal!**

Case Production: 480 cases

Aging Potential: 5-10 years

Composition: 99% Pinot Noir, 1% Petite Sirah

Price: \$30/\$24 Club



Carol's Tasting Notes

Rich black cherry fruit, nice black pepper spice and touch of earth. Firm tannins cloaked in velvety plush silkiness, nice spicy finish. More fruit than a lot of Pinot Noirs—a Zin-lover's Pinot!

2014 *Wild Thing*® Old Vine Zinfandel

This is consistently our best-selling favorite in the tasting room and at events, and in retail and restaurants. The wild yeast ferment makes it super creamy and boosts the wonderful berry fruit from our Mendocino grower, and the blend with Carignane and Petite Sirah fills in any "holes" in the flavor profile.

**10 Gold Medals, 3 Best of Class, a Double Gold,
plus 89 Points from Wine Spectator!**

Organically Grown & Wild Yeast Fermented

Case Production: 11,650 cases

Aging Potential: 5-7 years

Composition: 80% old vine Zinfandel, 10% old vine Carignane, 9% Petite Sirah, 1% Alicante Bouschet.

Price: \$19/\$15.20 Club



Carol's Tasting Notes

Dusty raspberry and black cherry cola with just a touch of herb and cigarbox cedar. Spicy black pepper, caramel oak creaminess. Bright acidity that shows the fruit off well, with a creamy middle mouthfeel and a long zingy-spicy-berry finish.

2015 CUVÉE JACQUELINE ZINFANDEL

Mendocino County, Old Vine Zinfandel

Our Cuvée Jacqueline is elegant, pretty and complex, much like our friend Jacqueline herself. A *Zinful* marriage of Mendocino & Lodi Fruit, bringing out the best in both. Great with turkey & ham on your holiday table!

A Special Bottling with Limited Availability!

80% Organically Grown Mendocino fruit & 20% Sustainably Grown Lodi Fruit

Case Production: 140 cases

Aging Potential: 10-15 years

Composition: 81% Zinfandel, 12% Carignane, & 7% Petite Sirah

Price: \$28/\$22.40 Club



Carol's Tasting Notes

Aromas of black cherry, ripe plum and raspberry fruit combine with a hint of cigar box, and vanilla-oak baking spice loveliness. Smoothly textured in mouth, and the palate is very creamy and round, with a finish that is long with lush jammy fruit.

2015 Rocky Reserve Zin

Florence Vineyard, Rockpile

The name for our reserve wine, Rocky Reserve®, comes from the deep red, rocky soils of the Florence Vineyard, 1400 feet above Lake Sonoma and Dry Creek Valley. Full morning sun and gentle afternoon breezes allow 3 weeks' longer hangtime than Zins along Dry Creek, affording very soft, ripe tannins. This is a more elegant and restrained Zin, worthy of ten or more years of cellaring, though it is packed with fragrant blue and blackberry fruit.

New Vintage!

Case Production: 508 cases

Aging Potential: 15+ years

Composition: 87% Zinfandel, 13% Petite Sirah

Price: \$36/\$28.80 Club



Carol's Tasting Notes

Nice dark-red in color, big blueberry-blackberry fruit, spicy-chocolatey oak, nicely focused acidity enhances mineral flavors, elegantly structured tannins for aging, super plush long finish! Carol blended Petite Sirah in here to give more structure and just a bit of "friction" as well as gorgeous peppery spice.

2014 KARMA RESERVE ZIN BLEND

Karma has been reincarnated from Zinfandel to a red blend. It's Karma: if you do good things, something good will happen. Our Karma Reserve red blend is a complex wine that is both bold and fruity, brimming with dark fruit flavors and deep toasted oak. We pass along this good Karma to younow pay it forward!

91 Points Wine Spectator & Ken's Wine Guide, 90 Points Wine Enthusiast & Connoisseurs' Guide, 5 Gold Medals & Best of Class!

Case Production: 1,513 cases

Aging Potential: 10-15 years

Composition: 70% Zinfandel, 14% Petite Sirah, 6% Alicante Bouschet, 6% Cabernet Sauvignon, 2% Carignane, 2% Viognier

Price: \$30/\$24.00 Club



Carol's Tasting Notes

Quite lively and fragrant with ripe blueberry, raspberry and blackberry fruits, tart pomegranate and red Jolly Ranchers! Cedar box, brown spices-nutmeg/cinnamon, cherry cola, dark chocolate, a soft whiff of violets, creamy vanilla oak, kick of peppercorn. Very complexly layered weaving of fruit and spice, uber-dense and deep—wow! Rich in mouth, bright berry fruit tang like a wonderful berry cobbler, good structure for aging, a bit chewy in its

Tawny Monga ZINFANDEL PORT, 500 mL

Cucamonga Valley—Descendant of our 2005 Tawny Monga!

Tawny Monga is the fortified sister to our infamous Monga Zin. This bottling is a once-in-a-lifetime creation, pulled from Carol's cellar "hoard" of older port barrels from 2005, 2012 and a pinch of 2013. Due to its extreme age, **it cannot ever be re-created!** We are sending you a tin of wonderful dark chocolate sea-salted caramels to enjoy with it, but it also would complement rich cheeses and chocolate-nut desserts, or just sip of her charms solo by the fire!

New Release & EXTREMELY Limited Availability!

Case Production: 156 cases of 12x500mL

Aging Potential: 20+ years

Composition: 98% Zinfandel, 2% mixed black

Vintage Blend: 45% 2005, 45% 2012, 10%2013

Price: \$38/\$30.40 Club



Carol'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 too sweet.

Pair with your chocolate caramels & use your Capabunga as a stopper!

Cuvée Jacqueline

This special bottling is a marriage of Zinfandel grapes from 2 regions—Mendocino and Lodi, with a pinch of Carignane and Petite Sirah.



Jacqueline Howell—Cuvée Jacq

Our dear friend Jacqueline Howell has represented our wines well in New York and New Jersey. Though she and her family recently moved away, we know she will continue to make an impact in the wine industry. We wanted to pay her a tribute by crafting a one of a kind Zin blend and naming it after our beautiful friend.

Cuvée Jacq, as we've affectionately been calling this blend, is for all the ladies out there making their mark on the world—we toast you and hope you enjoy every sip of a wine as elegant, pretty and complex as the lady herself.

Wine Country Notecards now available in the Tasting Room!



Notecards made from prints by popular local artist, Marge Gray! A prolific career painting watercolors, acrylic and oil has made Marge an icon of Wine Country art for over 30 years.

Mixed sets of 10 blank cards featuring California grapes, poppies & quail are now available in our Tasting Room.

Call Carolyn and Debbie at (707) 575-3441 or e-mail wines@carolshelton.com to order these gorgeous cards as gifts for the wine lover in your life!

\$18.99 per set

Mark your calendars for these upcoming EVENTS:

November 3rd

Wine Club Pickup Party

SAN DIEGO BAY WINE + FOOD FESTIVAL.

Friday, November 17th, 2017

Saturday, November 18th, 2017

⇒ Buy tickets online: \$85-\$135

www.sandiegowineclassic.com



January 13th & 14th, 2017

Join us for two glorious days of Wine!

⇒ Tickets on Sale November 21st!

www.wineroad.com/events/winter-wineland/

ZINFANDEL EXPERIENCE

January 18th– 20th, 2017

Biggest Zinfandel Tasting EVER!

⇒ Buy tickets online: \$45-\$299

<https://zinfandelexperience.com>

Carol's Rustic Harvest Stew

Serve with warm crusty bread and a bottle of your favorite Zin! Makes 8 servings

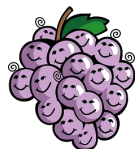
The term "rustic" refers to the larger style of chunks of both beef & veggies and the really easy style of cooking this delicious fall stew. During harvest we work insane hours at the winery and don't have a lot of time to make and plan meals, so chopping up a bunch of veggies and throwing them in a pot to make a stew is quick enough and the resulting meal is hearty, filling and one of my favorite comfort foods.

Ingredients

- ¼ cup All-Purpose Flour
- ½ tsp Corn Starch
- 1½ teaspoons kosher salt
- 1 teaspoon cracked black pepper (optional)
- 2 lbs. boneless beef chuck, trimmed and cut into 1½ inch chunks
- 2 strips of bacon, pre-cooked and cut crosswise into ¼ inch strips
- Canola oil
- 2 medium onions, cut into ½ inch wedges
- 4 cloves of garlic, peeled & smashed
- 2 tbsp tomato paste
- 5 cups chicken broth
- 2 cups beef broth
- 1½ cups of your favorite Carol Shelton Zinfandel, we suggest Wild Thing!
- 3 bay leaves
- 1 tbsp snipped fresh thyme or 1 tsp dried thyme, crushed
- 1 teaspoon smoked paprika
- 1 lb. Yukon Gold potatoes, cut into 2 inch chunks
- 1 lb. butternut squash, peeled, seeded & cut into 1½ inch chunks
- 4 carrots, cut into 1 inch chunks
- 2 stalks of celery, sliced into ½ inch thick pieces
- ¼ cup chopped fresh Italian parsley



1. In a one gallon Ziploc bag, combine flour, corn starch, salt & pepper and shake it up to mix your dry ingredients together. Add the chopped beef to the bag and shake it up until the meat is coated evenly. In a Dutch oven or a large, heavy pot, add 2 tbsp canola oil. Add half of the beef to the pot and cook, stirring occasionally until the beef is browned. Remove the beef with a slotted spoon and repeat the process with the second half of the beef.
2. Now that the beef is browned and set aside, check how much oil is left in your pot and add more oil if you need to in order to have about 1 tbsp of oil in the pot. Add the chopped onions to the pot, cooking and stirring for about 4 minutes or until the onions start to brown along the edges. Stir in the garlic and cook for another minute. Stir in the tomato paste until it is fairly well dissolved into the onion and garlic mixture. Add your beef, bacon and any remaining flour mixture to the pot and stir until it is combined. Add the chicken and beef broth, wine, bay leaves, thyme and paprika and then bring the pot to a boil. Reduce heat and simmer, covered, for 1½ hours or until the meat is tender. Stir occasionally.
3. Add the potatoes, squash, carrots and celery. Return the pot to a boil and then reduce the heat to low, simmering, covered for another 15 minutes. Remove the lid and let the stew simmer for 15 minutes more or until all the vegetables are tender and the liquid is a nice stew-y consistency. Remove the bay leaves and stir in the parsley. Dish up your stew and serve with a glass of your favorite Carol Shelton Zinfandel and some buttery, crusty bread. Yum!



Carol Shelton
W I N E S

Order Form

Bunchers—This is a short list of wines that are in this shipment, specials and wines exclusively offered to you, our wine club members. For a complete list of products, please call Carolyn and Debbie at (707) 575-3441, or visit our online shop at www.carolshelton.com.

<u>In This Shipment:</u>	Retail Price	Wine Club	Quantity
Pinot Noir 2014 *89pts WA/Double Gold & Gold Medal*	\$30	\$24.00	_____
Wild Thing Zin 2014 *3 Best of Class/DBL Gold/10 Gold Medals*	\$19	\$15.20	_____
Cuvee Jacqueline 2015 *Special Bottling*	\$28	\$22.40	_____
Karma Reserve 2014 *91pts WS/90pts WE & Conn Guide/5 Gold*	\$30	\$24.00	_____
Rocky Reserve Zin 2015 *New Vintage*	\$36	\$28.80	_____
Tawny Monga Zinfandel Dessert Wine (500 ml) *New Wine*	\$38	\$30.40	_____

Specials (30% Discount):

Coquille Blanc 2015 *91pts WS/90pts Conn Guide/Platinum/4 Gold*	\$24	\$16.80	_____
Oat Valley Carignane 2014 *2 DBL Gold/5 Gold/3 BOC/Platinum*	\$28	\$19.60	_____
Mancini Zinfandel 2014 *92pts WS/4 Gold/1 BOC*	\$38	\$26.60	_____
Rockpile Reserve Cabernet Sauvignon 2012 *2 Gold/ Last Grab *	\$50	\$35.00	_____
Florence Petite Sirah 2012 *89pts WA/3 Gold/ Last Grab *	\$40	\$28.00	_____

Wine Club Only Wines:

Rocky Reserve 2002 *Sweepstakes, 6 Gold*	\$40	\$32.00	_____
Rocky Reserve 2003 *90pts Wine Spectator/Gold/BOC*	\$40	\$32.00	_____
Rocky Reserve 2004 *90pts Robert Parker/Gold*	\$40	\$32.00	_____
Florence Petite Sirah 2013 *92pts WA/90pts WE/5 Gold/2 BOC*	\$40	\$32.00	_____
King Ridge Cabernet 2012 *2 Gold Medals*	\$40	\$32.00	_____
Napa Reserve Cabernet 2009 *94 pts Wine Enthusiast*	\$90	\$72.00	_____