

Carol Shelton

2016

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 15-19, 2016 (only got 2.5 tons/day)

Average Brix at Harvest: 29.3°Brix

Cellar Storage/Aging: 15 months aged in:
27% new American oak barrels
73% older French/American oak barrels

Alcohol: 14.9%

Total Acidity: 0.73 gm/100ml

pH: 3.54

Varietal : 100% Zinfandel

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

Approx. Case production: 763 cases

Bottling Date: January 15, 2018

Release Date: January 22, 2018



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