

# Carol Shelton

2017

**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: September 4, 2017

Average Brix at Harvest: 29.3°Brix

Fermentation: 3 days of cold soak, déléstaged 2 times before 12°Brix, total of 12 days on skins

Cellar Storage/Aging: 14 months aged in:  
25% new American oak barrels  
75% older French/American oak barrels

Alcohol: 14.55%

Total Acidity: 0.75 gm/100ml

pH: 3.52

Varietal : 100% Zinfandel

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

Approx. Case production: 1141 cases

Bottling Date: January 14, 2019

Release Date: Feb 15, 2019



(707) 575-3441 phone  
(707) 575-0245 FAX

*Carol Shelton Wines*  
3354-B Coffey Lane  
Santa Rosa, CA 95403

wines@carolshelton.com  
www.carolshelton.com