

Carol's Bunch

Happy Spring!

Happy Spring everyone...such as it has been around our beautiful country! We have had the rainiest April that we can remember here, but it looks like we might have a light at the end of that tunnel coming soon, and then we will see NO rain until late October or so, as is needed for great wine grapes! Hopefully you folks in the Midwest and East who keep getting hammered with snow can see an end to your ordeal as well. Some of my kin near Boston are posting new photos of crocuses coming up this week, so that must be an omen of imminent Spring, right?

Our countryside here in Santa Rosa is bursting with color and vibrant life with all the rain. The burn scars are getting harder to see as wildflowers break out, along with new green leaves on some of what we thought were totally burned out trees and shrubs. A few homes are already in the midst of rebuilding, but most of us are still getting thru the process of settling with insurance and submitting building plans to the County of Sonoma. Our contractor is re-building 76 homes in our development (178 burned down) and they plan to break ground on the new foundations in late May. Their estimated time to be able to move back in is January-March next year, so we will be busy picking out countertops, flooring and appliances for a while. That's the silver lining to this disaster... Debbie and I will both get brand new "dream" homes in which to begin collecting new memories. Keep your good wishes coming!

Keep your visits coming too—Sonoma County was very severely hurt economically by the lack of tourism in the six months since the fires. People thought it was not safe at first, then perhaps not as beautiful as it was...but the damage, while extensive and heart-breaking, is pretty much contained to small residential areas; most of our wineries, vineyards and restaurants are every bit as gorgeous as before, and we all want you to know that we are all "open for business" so we look forward to seeing you soon.

With this late spring, I do not think we will have any trouble with hot weather in shipping this latest box of joy out at the end of April, even to the hot spots of AZ, TX and FL. That is great because you will really want to taste these six bottles, all brand new releases! We have already received tons of accolades for most of these wines, even tho they are new. The new 2016 Coquille Blanc got 92 points in the Wine Spectator and was the focus of their CA White Rhône report in March, while the 2015 Wild Thing Zin will be getting 92



"We really enjoyed our coast-to-coast crossing of the Panama Canal in February!"

points and an "Editor's Choice" designation in the Wine Enthusiast's July issue! Yippee! Next you are getting a bottle each of our other two old vine vineyards--the long-awaited 2016 Monga Zin (we have been out of 2014 for 6 months or so!) and the 2016 Pizazz Zin, which just won Best Zinfandel at the San Diego International Wine Challenge among other Golds for both of them. Last up is a pair of 2014 Reserve Cabernets—Rockpile and King Ridge, to make an interesting comparison of two high elevation terroirs, and both have spent a whopping 32 months in yummy French oak barrels.

So...come on and get some sunscreen onto your starved winter skin, warm up the grill and dust off those patio chairs. It's time to crawl out of your hibernation and open up some sunny new wines--enjoy! We hope to see you here or on our road trips really soon---cheers!

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Carol Shelton

Feature Article:

Lopez Vineyard turns 100 years old!

This year we celebrate the 100th anniversary of the planting of the Lopez Vineyard in Rancho Cucamonga, the source of our incredible Monga Zin. Located at the intersection of the 210 and the 15 freeways, 70 miles due east of LA, these old geezer vines struggle to survive in intense heat, very scant rainfall, and their biggest challenger yet...urban sprawl. There is such an interesting story that it consumes the imagination, and understanding their history brings a new appreciation of why the wine tastes as it does.



The first vineyards in California were planted by the mission friars to supply sacramental wine for the church, mostly in the late 1700s. In 1840, the first commercial grapevines were planted in what is now downtown LA by Jean-Louis Vignes, and by 1900, Italian immigrants from Piedmont started to plant vines in the sandy open plains east of LA, at the base of the San Gabriel Mountains ("Cucamonga" means "sandy place" to the Shoshones). This land is at the edge of the great Mojave Desert, but the vines grew well without much irrigation, and by the time Prohibition hit in 1919, the total plantings in Cucamonga had grown to a whopping 40,000 acres of vines! Commercial winemaking had to go under wraps then for a spell, but each household was (and still is) allowed to produce 200 gallons of wine per year. So...much of the crop from Cucamonga was packed into 30-lb wooden lug boxes and shipped to home winemakers in the midwest and the east coast throughout the 13 years of Prohibition, a real windfall for Cucamonga's fortunes. Stories abound of how whole Italian or Greek communities would order up a full railcar of Cucamonga grapes, and then bring them home and party for days while they crushed and fermented the fruit! Remember the grape stomp scenes from *I Love Lucy*?! It is said that the grapes from Cucamonga were prized more than any other, because the hot, dry growing season created grapes with more concentrated flavors and tougher skins that could survive a 3-day rail journey unscathed, while fat, irrigated grapes from Lodi or Napa (or even Sonoma) had thin skins that were more easily bruised and could arrive as moldy mush, unfit for more than vinegar.

Once Congress repealed the "Noble Experiment" in 1933, winemaking resumed with gusto. Much of the wine produced in those days was sweet and fortified—sherry and port—because that was the American palate for wine all the way thru the 1960s! The hot desert climate of Cucamonga allowed the fruit to ripen quickly and fully, which supported that style. However, fashions change in clothing and wine tastes, and eventually dry wines assumed their current "throne" of popularity, which is better provided by the cooler climates of Napa, Sonoma and Mendocino, so Cucamonga's bounty declined; by 2000 the number of wineries had dropped from 60 to just 3, and grape acreage, is a meager 600-700 acres today. When the nearby Ontario Airport went "International," suddenly Ontario/Cucamonga became a hub for shipping, and warehouses popped up where grapes had once stood their ground against sun and drought. Vineyards began to carry the unlikely names of "General Dynamics 1 & 2", or "UPS-3," reflecting the industrial buildings in whose shadows they now cringed, waiting their turn to be ripped out and replaced with yet another





warehouse or housing subdivision.

It is a sad story for those vineyards that have fallen to the urban blight, but Lopez Vineyard is still hanging in there. I buy the fruit from Don Galleano, whose father started his eponymous winery in 1933. He does not own it—at one point he said it was owned by a rich Singapore businessman who does not drink and just bought the land as an investment...for future development. But Don feels a commitment to try to keep it going, managing the vineyard, getting it organically certified (it is organically grown because it is so hot and dry that not much in the way of pests wants to grow there!), and selling the very low-yielding crop to wine history geeks like me, who want to help to keep it in the ground.

And deep in the ground it truly is—the vines' roots run 50 feet deep to find water to sustain themselves. Don says that when the vines were planted in 1918, they watered the tender young plants with buckets from barrels of water on the back of a horse-drawn wagon. This encouraged lateral (surface/sideways) root growth, which would not keep plants alive for long in the desert heat, so they went back with sharp shovels and cut off those laterals, forcing the vines to push their roots downward thru the sand and gravel that is about 30 feet deep, to find the aquifers deep in the earth. As demand on that groundwater has increased due to urban growth, the water level has sunk even lower, making the vines work even harder to get the little moisture they need to stay alive. On the other hand, their growth upward was stunted, so they literally sprawl on the sand at the side of the freeway, true “bush vines” with an average height of 2-3 feet...I call them pygmy vines! Lopez still has about 80 acres south of the 210 that we call the Victoria Block, and Galleano has been working to get that area declared a Historic Landmark so it cannot be developed in the future. Keep your fingers crossed...

For the first 11 years that I received fruit from Lopez, I had to custom crush it at wineries in Temecula, an hour south. Cucamonga lies in the path of the dreaded “glassy-winged sharpshooter” that carries Pierce’s disease, kind of like a fatal arteriosclerosis for grapevines. This meant that from my first year of working with the fruit, it was held under quarantine, and had to be crushed in southern CA where the bug already had been active, in order to protect the huge North Coast grape industry from an infestation by this aggressive bug. It was truly a labor of love, because I had to live down south for about two weeks to nurture it along through fermentation, then press it off and drive the long, hot nine hours home to await the tank truck delivery of my labors. Because it is harvested so early (mid-August), I could ship it up and get it into barrels to finish its fermentation before I had harvested a single grape up north! They “repealed” the quarantine in the 2012 vintage, so we brought the grapes up north to ferment ourselves in 2012 and 2013...but at a huge cost for freight. So in 2014 and 2016 when the crop was SO low that we could not get a truckload picked in one day or even three days, I fermented down south again. In 2015 there was so little crop that we actually received nothing—all of it went to Temecula wineries, a fair trade since I had taken all of the meager 2014 crop. In 2016, I wanted to be sure that I would get at least 10 tons (600 cases) so I rode on the picking tractor/trailer every day for 5 days straight, from 6am till 11am, when we had to quit because it was too flaming hot (105F +!) to be out there any longer. We were only able to bring in a total of 2.5 tons per day—a total of 12.5 hard-earned tons! In comparison, in Cox Vineyard (Wild Thing) they can regularly get a total of 25 tons picked in those same 5 hours!

(cont. on pg. 6)

Our wines

2016 COQUILLE BLANC

Nevarez Vineyard, Paso Robles

*Coquille is pronounced “ko-keel” and it is French for shellfish or scallop, like the scallop shells on the Shelton family coat of arms.

We originally created this wine to celebrate our 10th anniversary as a winery in 2010. With the exotic complexity and food friendliness of a white Rhône-style blend, it is a “red-drinker’s white,” a complex alternative to the more one-dimensional whites like Chardonnay and Sauvignon blanc. It is the perfect complement to its namesake shellfish, as well as chicken or pork dishes with buttery-creamy sauces.

3 Gold Medals, Best of Class, plus 92 Points from Wine Spectator!

Case Production: 430 cases

Aging Potential: 5-10 years

Composition: 33% Grenache blanc, 33% Roussanne, 21% Viognier, 13% Marsanne

Price: \$24/\$19.20 Club



CAROL'S TASTING NOTES

Exotic nose of spicy pears and white peaches, almond paste/marzipan, a touch of honeysuckle perfume. Multi-dimensional (many layers), a hard-to-describe range of aromatics, intriguing, almost mysterious! In the mouth it is crisply dry yet creamy and round and full-bodied, with nice almond paste on crisp-juicy pear fruit.

My all-time favorite vintage of my all-time favorite wine!!!

2015 *Wild Thing*® Old Vine Zinfandel

Old Vines, Mendocino County

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. Organically Grown & Wild Yeast Fermented.

1 Platinum, 2 Double Gold & 1 Gold Medal, plus 92 Points/Editor's Choice from Wine Enthusiast!

Case Production: 10,820 cases

Aging Potential: 5-7 years

Composition: 78% Zinfandel, 14% Carignane, 8% Petite Sirah

Price: \$19/\$15.20 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.

2016 *Pizazz Zin* Old Vine Zinfandel

Piazza Vineyard, Lodi

We chose to honor Charlie Piazza’s half century of growing in Lodi by making an anagram of his name to christen this classic old-style Zin. These gnarly head-trained vines deliver brilliant wild cherry jam on a milk chocolate-marshmallow background. S’more, please!

Platinum Medal, BEST ZIN, Gold Medal, 91 points

Case Production: 684 cases

Aging Potential: 5-7 years

Composition: 98% Zinfandel, 2% Petite Sirah

Price: \$19/\$15.20 Club



CAROL'S TASTING NOTES

Zippy Bing cherry pie in a graham cracker crust, rich creamy Hershey’s milk chocolate and a bit of toasted marshmallow—not sweet but soft and round - balanced by juicy acidity, with a creamy caramello oak and a long cherry finish. S’mores with cherry jam!

*Here are the details on this box of deliciousness, listed in suggested tasting order!
The total tab for this shipment is \$140.80, before any applicable tax & shipping.*

2016 MONGA ZIN, Old Vine Zinfandel

Lopez Vineyard, Cucamonga Valley

Our darling Monga is back...but not for long! We were out of Monga for 6 months after the 2014 was gone, and we will be out of Monga again for 8 months after this one. With the severe drought in SoCA, these 90+ year old vines have been struggling even more, producing only 1.1 tons/acre in 2016, vs our usual of 2-3 ton/acre in the North Coast. So if you love her spicy mouthful of humongousness, better grab some while you can!

Organically Grown

Gold Medal, 90 points

Case Production: 763 cases

Aging Potential: 15+ years

Composition: 100% Zinfandel

Price: \$24.00/\$19.20 Club



CAROL'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. Very mouth-filling!

2014 King Ridge Reserve Cabernet Sauvignon

King Ridge Vineyard, Sonoma Coast/Cazadero

The high elevation of this vineyard (2000 feet in “coastal” west Sonoma County) gives it an elegant flavor profile, a bit similar to our wines from the Rockpile AVA. The vineyard faces several sheer granite rock outcroppings called The Devil's Ribs, which absorb the sun's heat all day long and radiate it back to the vines slowly all night, allowing the fruit to get more evenly ripe earlier in the harvest season. It is graciously styled with black cherry-cassis fruit and a nice hint of tobacco and cedar-spice, with a long smooth finish.

Sustainably Grown

88 points, Robert Parker's Wine Advocate

Case Production: 188 cases

Aging Potential: 15+ years

Composition: 100% Cabernet Sauvignon from King Ridge Vineyard

Price: \$40/\$32 Club



CAROL'S TASTING NOTES

Dark red in color. Black cherry-cola and cassis fruit, long and deep on nose and palate. Cedary oak spice and warm pipe tobacco aromas, dark chocolate, vanilla at finish, smoothly structured tannins.

2014 ROCKPILE RESERVE CABERNET SAUVIGNON

Rockpile Vineyard, Rockpile

The Rockpile Vineyard lies 'way off the grid at 2000 foot elevation, with superb 360 degree exposure to the sun. It is graciously styled with black cherry-cassis fruit and a nice hint of tobacco and cedar-spice, with the long smooth creamy finish and touch of minerality that is so characteristic of Rockpile reds.

Sustainably Grown

Double Gold and Gold Medals, Best of Class, 95 points

Case Production: 684 cases

Aging Potential: 5-7 years

Composition: 98% Zinfandel, 2% Petite Sirah

Price: \$50.00/\$40.00 Club



CAROL'S TASTING NOTES

Dark red in color. Black cherry-cola and cassis fruit, long and deep on nose and palate. Cedary oak spice and warm pipe tobacco aromas, dark chocolate, vanilla at finish, smoothly structured tannins, just a touch of minerality.

MARK YOUR CALENDARS FOR THESE UPCOMING EVENTS:

FRIDAY, MAY 11TH, 2018

Wine Tasting at Surf Market Gualala

2:00 pm – 5:00 pm

Join Carolyn at Surf Market while she share's Carol Shelton's current line-up of delicious wines. No tickets required, but for more information about Surf Market and their location, check out their website: surfsuper.com.



SATURDAY, JUNE 9TH, 2018

6th Annual North Coast Wine & Food Festival

12:30 – 4:00 PM

The Press Democrat is celebrating our Gold and Silver Medal award-winning wines. SOMO Village Event Center, 1400 Valley House Drive, Rohnert Park, CA 94928



SATURDAY, MAY 12TH, 2018

Gualala Arts Wine Tasting & Auction

3:00 pm – 5:00 pm

More than 20 premium wines are featured each year at this annual event that takes place throughout the Arts Center, an architectural gem nestled in the redwoods. www.gualalaarts.org.



SATURDAY, JUNE 9TH, 2018

Sit Stay Sparkle: Canine Companions for Independence

6:00 - 10:00 pm

Jean and Charles Schulz Campus: 2965 Dutton Ave, Santa Rosa, CA 95407 Please join us for Sit Stay Sparkle, a special celebration benefiting Canine Companions' mission to provide highly-trained assistance dogs to people with disabilities completely free of charge.



SATURDAY, MAY 19TH, 2018

15th Annual Wishes in Wine Country

2:00 pm – 5:30 pm

You are participating in the Grand Tasting, 2-5:30pm BENEFITS: Make-A-Wish® Greater Bay Area. LOCATION: Sonoma-Cutrer Vineyards. 4401 Slusser Rd, Windsor, CA 95492



FRIDAY, JULY 19TH-21ST, 2018

CALIFORNIA WINE FESTIVAL

Don't miss our 15th Annual California Wine Festival, in beautiful Santa Barbara, CA one of the largest outdoor wine festivals in the state! This beautiful city is the original home of the CWF, a spectacular gathering of wine, food, music and fun at the beach! A true world-class resort city, Santa Barbara attracts sophisticated visitors from around the world many of whom spend a few days by the beach tasting great California wines. A hip crowd of thousands of wine lovers flock to our three-day Festival, making this one of the most desirable consumer wine events of the year! www.californiawinefestival.com/events/santa-barbara



SATURDAY AND SUNDAY JUNE 9TH AND 10TH, 2018

Monterey Wine Festival

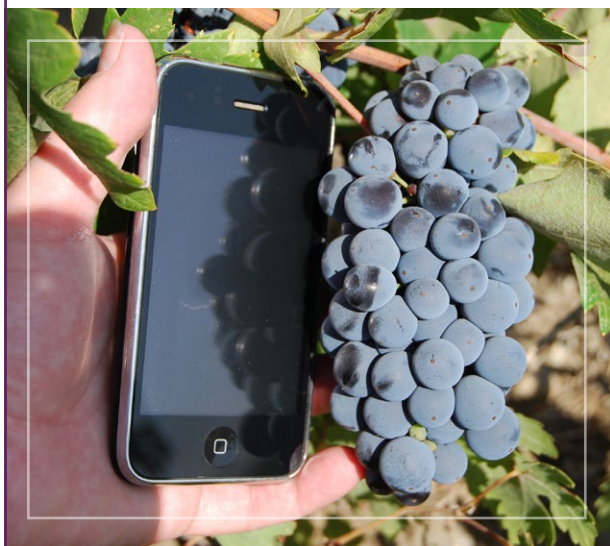
June 9th 11–4pm, and June 10th 11–3pm

Custom House Plaza, Monterey, CA <http://montereywine.com/>



Feature Article:

Lopez Vineyard turns 100 years old!, (cont, from pg. 3)



The difference in yield is very apparent. Previous vintages have given us around 0.5 ton/acre, compared to Cox at 3 tons/acre...and the drought vintages only yielded 0.12 tons/acre!! The vines were struggling so much to stay alive, and on top of that there were hot, dry Santa Ana winds at bloom as well as close to harvest that dried up (and blew away) the tiny blooming flowers and really dried up much of the mature grapes in August. Ouch!

The benefit of that low yield, though, is concentration. Monga is named partly as a nickname for CucaMONGA, but also because it is a HUMONGOUS mouthful of wine! It has such unusual fruit flavors, from pomegranate to cranberry, a bit on the tart side sometimes, and the spices...oh, those spices! We always pair it with Moroccan food or maybe Pakistani or Indian, because it is those incredible “masalas” that it carries so well—cumin, cinnamon, coriander, cardamom, anise, even some pungent sage and rosemary. I work hard to keep the tannins (astringency) in check because there is a ton of tannin in those tough little

berries/skins! We handle it gently and use no new French oak which is bony and hard and more tannic. I stick to fat-sweet American oak from the Ozarks, as they are complimentary to Monga's spiced brown sugar-maple flavors.

I hope you enjoy my Monga as much as I do—it is truly a nugget of California history in a glass!

Carol's Bunch Recipe

"I got this recipe from our Massachusetts distributor, Gordon Alexander, at Terroir Wines. He just had it with Monga Zin and said it was divine!"

Beef and Chickpea Stew

INGREDIENTS:

1 tbsp sweet paprika, not too spicy!
2 tsp ground cumin
1 tsp ground cardamom
1 tsp ground cinnamon
salt & pepper
1.5lb boneless beef (or lamb) stew (best if a good marbled cut with the heavy outer fat removed), cut into 1 inch pieces
1 head garlic, loose skin and top 1/3 removed to open most of the cloves.
2 tbsp butter
2 large yellow onions, chopped (about 2 cups chopped)
2 tbsp tomato paste
6 cups water
½ lb carrots, cut into 1-inch sections (half the larger ones lengthwise)
1x 15-oz can of chickpeas, drained
1/4lb baby spinach (around 3 cups raw)
1 cup chopped fresh cilantro
3 tbsp lemon juice
Dollops of yogurt for garnish



INSTRUCTIONS:

1. Mix the first five ingredients in a bowl. Divide in half and set aside one half of it. Prepare the meat, and then toss in a large bowl with the other half of the spice mixture. Set spiced meat aside.
2. In a Dutch oven, melt the butter and add the onions. Cook till softened and just starting to brown. Add the tomato paste, the remaining spice mixture and cook for about a minute, stirring frequently.
3. Add the water, bring to a boil over high heat, then add the meat and the garlic head, open side down. Reduce the heat to a low simmer and cook for about an hour. It seems weird to boil the meat and garlic but it seems to work well here!
4. Add the carrots to the simmering water, garlic and beef, and simmer another 20 minutes or until carrots are cooked but not mushy.
5. Using tongs, remove the garlic head and squeeze with tongs to let most cloves pop out into the pot. Add the spinach and cook until wilted, about 5 minutes.
6. Stir in the cilantro (save just a little for garnish) and lemon juice, check the salt and pepper, and serve over rice or couscous. Garnish each bowl of stew with a dollop of yoghurt and a bit of fresh cilantro.

Enjoy with a glass of 2016 Carol Shelton Monga Zin.



Carol Shelton

W I N E S

ORDER FORM

Bunchers—This is a short list of wines that are in this shipment & specials 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.

In This Shipment:	Retail Price	Wine Club	Quantity
Coquille Blanc 2016 <i>*92 points Wine Spectator*</i>	\$24	\$19.20	_____
Wild Thing Zin 2015 <i>*92 Points, Editor's Choice – Wine Enthusiast July 2018*</i>	\$19	\$15.20	_____
Pizazz Old Vine Zinfandel 2016 <i>*BEST ZIN & PLATINUM- San Diego International Wine Challenge*</i>	\$19	\$15.20	_____
Monga Old Vine Zin 2016 <i>*Gold Medal - 2018 Toast of the Coast Wine Competition*</i>	\$24	\$19.20	_____
King Ridge Reserve Cabernet Sauvignon 2014 <i>*88pts WA*</i>	\$40	\$32.00	_____
Rockpile Reserve Cabernet Sauvignon 2014 <i>*2 Double Gold Medals*</i>	\$50	\$40.00	_____

Specials (30% Discount):

Wild Thing Chardonnay 2016 <i>*GOLD Medal, 95 Points – 2018 California State Fair*</i>	\$18	\$12.60	_____
Wild Thing Viognier 2016 <i>*2 Gold Medals*</i>	\$18	\$12.60	_____
Wild Thing Rendezvous Rosé 2017 <i>*90 Points & Best Buy Wine Enthusiast*</i>	\$15	\$10.50	_____
Karma Reserve ZIN Blend 2014 <i>*Multiple Gold Medals*</i>	\$30	\$21.00	_____
Mancini ZIN 2014 <i>*Multiple Gold Medals*</i>	\$38	\$26.60	_____

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

Carol Shelton

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