

Carol Shelton

2021

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 12, 2021

Average Brix at Harvest: 25.7°Brix

Fermentation: 3 days of cold soak, fermented in 1-ton T-bins, punched down twice/day, total 10 days on skins

Cellar Storage/Aging: 19 months aged in:
10% new American oak barrels
90% older French/American oak barrels

Alcohol: 14.6%

Total Acidity: 0.62 gm/100ml pH: 3.54

Varietal : 95% Zinfandel, 3% Touriga Nacional,
2% Rose of Peru (Mission)

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

Case production: 536 cases

Bottling Date: May 30, 2023

Release Date: December 1, 2023



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