

Carol Shelton

2022

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. These are “pygmy” vines planted on their own roots in 1918, organically grown and dry-farmed “bush vines” at the intersection of Hwy 210 and 15, 70 miles inland from LA. Low yield of 0.2 tons/acre makes it super concentrated!

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 1, 2022

Average Brix at Harvest: 25.9°Brix

Fermentation: 3 days of cold soak, fermented in SS Tank,
Déléstaged 3 times before 14°Brix,
Total 10 days on skins

Cellar Storage/Aging: 19 months aged in:
15% new American oak barrels
85% older French/American oak barrels

Alcohol: 14.6%
Total Acidity: 0.60 gm/100ml pH: 3.70

Varietal : 90% Zinfandel, 4% Touriga Nacional,
4% Carignane, 2% Viognier

Appellation : 90% Jose Lopez Vineyard,
Cucamonga Valley, CCOF organic
Planted 1918, dry-farmed bush vines

Case production: 747 cases
Bottling Date: May 21, 2024
Release Date: December 15, 2024



Carol Shelton Wines

3354-B Coffey Lane, Santa Rosa, California 95403 www.carolshelton.com
Phone: (707)575-3441 e-mail: wines@carolshelton.com