

Carol Shelton

2004

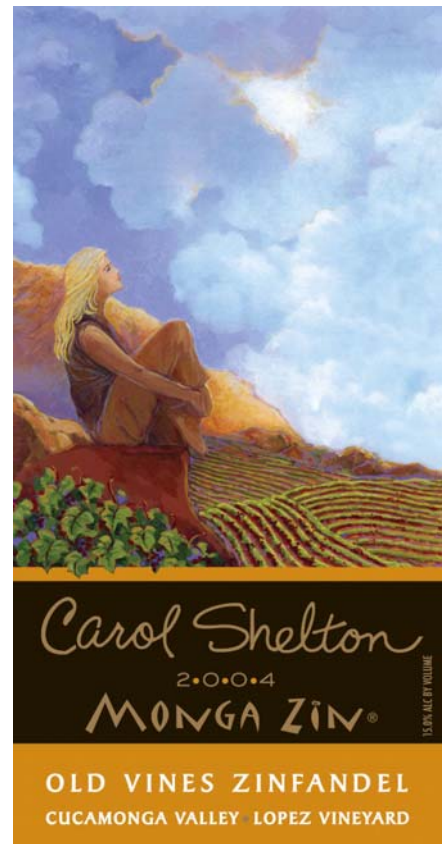
MONGA ZIN®

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:	Ripe red berry-wild cherry fruit, vanilla-caramel oak, Fragrant Asian spices—Chinese 5-spice, white pepper and saffron. Very smooth and nicely structured, long creamy finish.
Harvest Date:	August 14, 2004
Average Brix at Harvest:	28.0°Brix
Average TA/pH at Harvest:	0.51 gm/100ml pH 3.51
Fermentation Characteristics:	10 days on skins total (one day cold soak) Déléstaged 4 times before 10°Brix
Cellar Storage/Aging:	7 months in barrels-- 31% new American 11% 1-year-old American 58% older American/French
Alcohol:	14.75%
Total Acidity:	0.64 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:	1054 cases
Bottling Date:	August 10, 2005
Release Date:	September 1, 2006



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