

Carol Shelton

2001

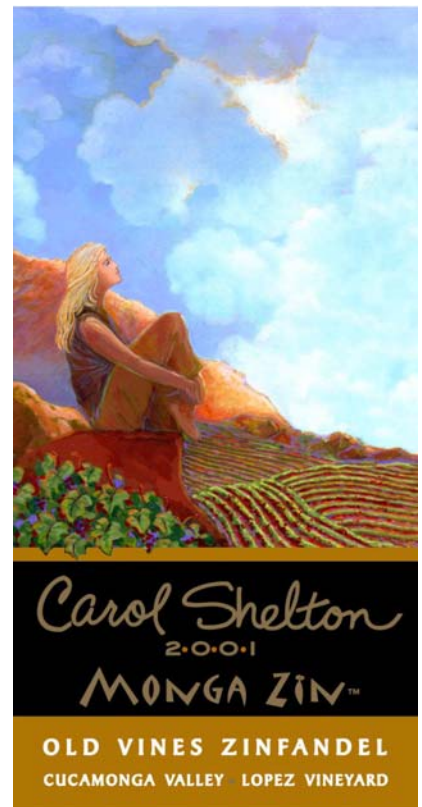
MONGA ZIN®

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 18, 2001
Average Brix at Harvest:	26.5°Brix (after soaking)
Average TA/pH at Harvest:	0.60 gm/100ml pH 3.53
Fermentation Characteristics:	8 days on skins Délégated 3 times in first 3 days of ferment
Cellar Storage/Aging:	10 months in barrels-- 27% new American 33% 1-year-old American 40% older French
Alcohol:	15.0 %
Total Acidity:	0.64 gm/100ml
pH:	3.45
Varietal :	100% Zinfandel
Appellation :	100% Jose Lopez Vineyard, Cucamonga Valley, Planted in 1918, dry-farmed
Approx. Case production:	750 cases
Bottling Date:	August 8, 2002
Release Date:	April 1, 2003
Suggested Retail Price:	\$24.00/bottle



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