

Carol Shelton

2019

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 31, 2019
Average Brix at Harvest:	26.0°Brix
Fermentation:	4 days of cold soak, déléstaged 3 times before 14°Brix, total of 11 days on skins
Cellar Storage/Aging:	20 months aged in: 15% new American oak barrels 85% older French/American oak barrels
Alcohol:	14.9%
Total Acidity:	0.70 gm/100ml
pH:	3.48
Varietal :	100% Zinfandel
Appellation :	Jose Lopez Vineyard, Cucamonga Valley, CCOF organic Planted 1918, dry-farmed bush vines
Approx. Case production:	914 cases
Bottling Date:	July 14, 2021
Release Date:	December 1, 2021



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