

KAUTZ & KRAMER

2019 Chardonnay *Sentimental Journey* Lodi



Kautz & Kramer represents a culmination of a lifetime of passion and dedication. John Kautz, the son of hardworking German immigrants grew up on his family farm in Lodi, California. His parents moved to the U.S. in search of the “American Dream” and purchased a small parcel of land. Gail Kramer, the daughter of a lawyer and English professor, was born in California. John & Gail were married in 1958. Together, they grew their family farming operation and helped pioneer premium wine grapes in Lodi.

About the Vineyard: Sentimental Journey, John & Gail’s first dance song at their wedding is a blend of two vineyards, like the two of them that came together in 1958 for their wedding vows. From the Mokelumne River sub-AVA in Lodi, rivers abound providing cool acidity, whereas Alta Mesa provides ripe rich tropical fruits. Both of these vineyards allow for an ideal relationship.

About Sustainability: John Kautz helped to create the Lodi Integrated Pest Management Program in 2003. This program focused on introducing beneficial insects throughout the vineyards, as well as analyzing the soils and water management. Today, the family practices sustainable viticulture that incorporates not only beneficial insects, but also owl and duck boxes, as well as raptor perches to help throughout the vineyards. Soil fertility programs, cover crops and water management are vital to the maintenance and support of a healthy environment. The family has been instrumental in these programs for over 35 years.

About the Harvest: Hand selected by Winemaker, Steve Millier, the grapes were harvested at night, so the grapes would arrive to the winery cool to start fermentation. They were brought to the winery for a gentle crushing in small fermenters, then pressed after 10 days of primary fermentation. After, they were put into small barrels to complete malolactic fermentation.

Tasting Notes: Aromas of apricots, honey, butterscotch and a touch of lime integrate into flavors of vanilla beans, hazelnuts, coriander and bananas. The mid palate and length is full and lingering.

Technical Information:

Blend: 100% Chardonnay

Oak Aging: 15 months, small French and American oak barrels

Alc. 14.5% pH: 3.44 TA: 6.0 g/l RS: 1.3 g/l

Cases produced: 260 cases UPC: 7 24826 15331 2