

IRONSTONE

Vineyards

2015 Chenin Blanc



In 1926, the Kautz family began farming in the Lodi region and in 1948, John Kautz Farms was founded. In 1990, after many successful years of growing wine grapes, the family completed the Ironstone Winery. The Ironstone Winery is a modern replica of an 1859 Gold Stamp Mill complete with tasting room, gourmet delicatessen, wine aging cavern, conference and wedding facilities, outdoor Amphitheatre, and 14.5 acres of landscaped gardens. The Heritage Museum and Jewelry Shoppe contains artifacts from the gold rush era, as well as the largest specimen of Crystalline Gold Leaf – a 40 lb. treasure. The family philosophy of winemaking is that quality wine grapes, a touch of artistry and patience create captivating elegant wines.

Winemaker Notes:

This 2015 medium-bodied Chenin Blanc has aromas of Bosc pears, honeydew, light guava and a lovely flint-mineral character. These intense aromas are followed by flavors of pear, white peach, lemon-zest and citrus that finishes crisp, plush and mouth-filling.

Vineyard Notes:

In 2012, the Kautz Family planted their first Chenin Blanc in Lodi. This wine comes primarily from the Sloughhouse sub appellation, but a small amount comes just west of the river in the Delta within the Clarksburg appellation. These well drained soils, each with their own unique qualities are ideal for growing world-class wine grapes.

Sustainable Viticultural Practices:

At Ironstone, we use crop reduction, leaf removal, organic materials, and drip irrigation to improve the quality and intensity of flavors. Cover crops, which attract beneficial insects, are also employed. In addition, we place owl and wood duck boxes around the vineyards and ponds helping to preserve the surrounding habitats.

Serving Suggestions:

This Chenin Blanc is great as an aperitif or when served with goat cheese stuffed chicken, seared tuna steaks, chicken curry, grilled shrimp, soft-shelled crab or a lovely watercress salad.

Appellation: California

Blend: 100% Chenin Blanc

Aging: 100% Stainless Steel

Alcohol: 13.5%

pH: 3.37

TA: 5.5 g/L

UPC: 7 24826 50121 2

RS: 1.3 g/L