

IRONSTONE

Vineyards

2015 Lodi Pinot Grigio



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:

The 2015 Pinot Grigio is full of exotic floral notes on the nose, which is followed up by lovely flavors of green and red apples perfumed with a touch of citrus. It is full of fruit with a light spiciness that entwines with delicate peaches. A wine with buoyant balance, it finishes fresh and tastes like more.

Vineyard Note:

In 2006, the Kautz Family planted their first Pinot Grigio in Lodi. This blend comes primarily from the Mokelumne River sub appellation, but a small amount comes just north of the river in the Jahant sub-appellation of Lodi. 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 Pinot Grigio is lovely as an aperitif or when served with mild cheeses. Also a great companion with light fish dishes like sole Meniere or sautéed shrimp. Chicken in light sauces and pasta Alfredo or pasta carbonara also will be sure to delight the taste buds.

Appellation: Lodi

Blend: 80% Pinot Grigio, 8% Viognier,
7% Chardonnay, 5% Symphony

Aging: 100% Stainless Steel

Alcohol: 12.5% pH: 3.3 TA: 6.3 g/L RS: 2.6 g/L

UPC: 7 24826 19122 2