

IRONSTONE

Vineyards

2017 Lodi Chardonnay



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 44 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 2017 Ironstone Chardonnay exhibits refreshing aromas of fresh green apples, citrus and tropical fruits. As it dances across the palate, light citrus layered with fresh peaches fills the mouth as soft vanilla and oak notes linger. Good acidity gives it a crisp balance with a creamy medium-length finish.

Vineyard Notes:

The Kautz Family was the first to plant Chardonnay in the Lodi region and, today, they grow Chardonnay in several of Lodi's sub-appellations, including Mokelumne River and Sloughhouse. These different vineyards provide diverse soils and that, when combined, create a more complex wine than one location alone.

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:

World renowned for its versatility, Chardonnay is extremely versatile and pairs well with many types of cuisine. For a starter, try it with French onion soup. It's a classic with fish and shellfish. Trout almandine and grilled scallops are one of our favorites.

Appellation: Lodi

Blend: 90% Chardonnay, 5% Viognier, 5% Chenin Blanc UPC: 7 24826 03122 1

Aging: Five months new French oak

Alcohol: 13.5% pH: 3.62 TA: 5.5 g/L RS: 0.3 g/L