

IRONSTONE

Vineyards

2017 Lodi Pinot Noir

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: Our third release of Pinot Noir gives you seductive aromas of luscious black cherries mixed with cloves, spice and a touch of vanilla. These are followed by a well-rounded and supple cherry and plum flavor with a bit of earthiness. Soft tannins and a smoky and black tea-tobacco note finishes this full-flavored wine deliciously!

Vineyard Notes: The Kautz Family grows these Pinot Noir grapes in their Thornton Ranch property, closest Lodi AVA to the California Delta, a vast waterway that directly connects to the Pacific Ocean. These vineyards benefit the greatest from the daily ocean breezes, making it one of the coolest areas in Lodi.

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: Wild mushroom bruschetta is a great appetizer with this wine or serve with plank salmon, roasted chicken, game birds such as duck or pheasant, pork roasts or lamb chops.

Awards:

Calaveras Professional Wine Comp., May 2016 Double Gold (v. 2014)

Appellation: Lodi

Blend: 95% Pinot Noir, 5% Petite Sirah UPC: 7 24826 52021 3

Aging: 3 months, new French oak

Alcohol: 13.5% pH: 3.71 TA: 5.6 g/L RS: 1.5 g/L

