



2017 Lodi Old Vine Zinfandel

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, gournet 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:

Grown in vineyards that are over 45 years old, this medium-bodied Zin has exceptional varietal character with lovely aromas of dark fruit and blackberry. Subtle pepper spice mingles with richly concentrated fruit flavors of blackberry, ripe plums and fresh red raspberries. Barrel aging created its smooth, silky finish and unprecedented depth.

Vineyard Notes:

Lodi has become the self-proclaimed "Zin" capital of the World producing over 40% of California-grown Zins. The Kautz Family grows these Zinfandel grapes in the Mokelumne River sub-appellation of the Lodi AVA. The area is blessed with an alluvial fan of sandy loam, well-drained soils and a classic Mediterranean climate.

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:

Zinfandel wine has amazing versatility which makes it a wonderful wine pairing for variety of dishes. Any type of meat - whether its pork, beef or game - is ideal with this wine. Cioppino is another amazing complement or try it with tomato-based pastas, hearty stews or a plate of strong, aged cheeses.

Awards:

California State Fair, Jun 2016 Gold/95 Points (v. 2014) San Francisco Chronicle, Jan 2016 Gold (v. 2013)

Appellation: Lodi UPC: 7 24826 11121 3

Blend: 90% Zinfandel, 5% Petite Sirah, 5% Shiraz

Aging: 3 months, new French oak

Alcohol: 14.5% pH: 3.78 TA: 5.5 g/L RS: 3.5 g/L