



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:

If you love a big, red wine, our 2018 Petite Sirah is a "must have". Succulent and rich, its rich, deep, dark purple inky color leads way to bold aromas of warm berry pie and loads of blueberry mixed with vanilla and a light pepper spice. Its full flavor of lush berries mixed with dark chocolate, warm cedar and vanilla gives way to a delightfully smooth finish with moderate tannins.

Vineyard Notes:

The Kautz Family grows these Petite Sirah grapes in their Teichert Ranch vineyard in the Sloughhouse sub-appellation of the Lodi AVA. These soils contain large stones throughout which are well-drained and 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:

Our Petite Sirah is a perfect wine to serve with dishes like veal saltimbocca or braised beef with winter vegetables. You can also try it with other dishes that contain a variety of mushrooms.

Awards:

California State Fair Wine Comp, Apr 2018 95 Points, GOLD (v. 2016)
Restaurant Wine, Issue #181 5 Stars (v. 2016)
Wine Spectator, Apr 2017 "Top Value" (v. 2014)
Wine Enthusiast, Dec. 2016 "#18, Top 100 Best Buys of 2016" (v. 2014)
Wine Enthusiast, Mar. 2016 90 Points/Best Buy (v.2014)

Appellation: Lodi

Blend: 90% Petite Sirah, 10% Zinfandel UPC: 7 24826 18121 6

Aging: Four months, new French oak

Alcohol: 13.5% pH: 3.66 TA: 5.7 g/L RS: 2.5 g/L

