

IRONSTONE

RESERVE

2012 Chardonnay

The Vineyards ~ Hay Station Ranch has been in the Kautz Family for four generations. What started as a cattle ranch has now become home to over 100 acres of premium mountain vineyards located adjacent to the Ironstone winery and entertainment complex. Ironstone's Reserve Program focuses on three key elements: appellation, vineyards and winemaking artistry.



Appellation	Sierra Foothills
Sub-appellation	Calaveras County
Size of Vineyard	18 acres
Average Yield	2.3 tons per acre ~ 2012 yield
Soil Characteristics	Decomposed granite mixed with sediment and red clay
Elevation	2400 feet above sea level
Climate	Warm days cooled by the evening mountain air

Winemaking Processes ~ Fully mature grapes were harvested on October 4, 2012 at 24.6 Brix. Prime Chardonnay clusters were hand selected for their outstanding quality and then experienced a gentle, whole-cluster pressing. The wine was aged “sur lie” in new French oak barrels that were hand stirred weekly for the initial four months of the aging process. This process caused the wine to undergo spontaneous malolactic fermentation. The casks were stored in our underground wine caverns that remain a natural 60 degrees Fahrenheit year-round temperature. This Chardonnay received additional bottle aging prior to release.

Our Winemaker's Notes:

The 2012 Reserve Chardonnay is a classic Chardonnay full of expressive flavors and aromas. Exhibiting fine mineral qualities that are a hallmark of grapes produced in the Sierra Foothills, the Reserve Chardonnay has an extremely concentrated tropical fruit flavor with nuances of butterscotch, vanilla and ripe apple. The nose opens with savory scents of butter toffee and vanilla followed by exotic notes of spice and melon.

About the 2012 Vintage

2012 was an interesting year throughout California and this held true in the Sierra Foothills. The growing season started with lower than average rainfall, followed by a dry spring. We had a moderate summer with lovely temperatures. Normally, our harvest is dry until November, but we started with light rains that became heavier throughout. The Chardonnay was picked a few weeks later than what we consider normal these days.

91 Points, Wine Enthusiast, October 2014

Technical Info

Blend: 100% Chardonnay

Aging: 12 months in small French oak

Alcohol: 14.5% **RS:** 0.18%

TA: 6.4 grams/liter **pH:** 3.43

Production: 1,000 cases (6x750ml)

Released: January 2014