

# IRONSTONE

## RESERVE

### 2013 Viognier

### Sierra Foothills ~ Estate Grown

#### Technical Info

**Blend:**

90% Viognier,  
10% Chardonnay



**Aging:** 6 months in small

French oak Barrels

**Alcohol:** 13.45%

**TA:** 5.7 grams/liter

**pH:** 3.23

**RS:** 0.024%

**Production:**

700 cases (6x750ml)

**Released:**

October 2014

**The Vineyards** ~ Located at 2400 feet above sea level, these grapes were Estate grown at our Hay Station Ranch vineyard where warm days are cooled by the evening mountain air. This unique soil of decomposed granite mixed with volcanic sediment and red clay produce a wonderful mineral component. Grapes have been grown in the Sierra Foothills for 150 years.

**Sustainable Viticultural Practices** ~ For four generations, sustainable viticulture and farming has been our way of life. Sustainable viticulture is a holistic, comprehensive, time-honored, approach to vineyard management that treats the vineyard, and its surrounding area, as a complete ecosystem. In order to provide some different varietal offerings, we source fruit from other families with a similar sustainable philosophy and grape quality.

**Winemaking Processes** ~ During crush, these hand-picked grapes arrived at the winery in the early morning hours where a combination of old and new reductive winemaking techniques were used to create this flavorful wine. This technique preserves the naturally abundant exotic aromas that Viognier is known for. To preserve these aromas, the juice was then cold fermented and maintained in temperature controlled stainless steel tanks.

**Our Winemaker's Notes:**

Our classic, yet refined 2011 Reserve Viognier has a tropical bouquet of mango, pineapple and guava with hints of citrus and honey. A soft bouquet of vanilla and butter is followed by delightful flavors of pineapple, citrus, and cream with soft oak undertones. This richly balanced, ripe white lingers on the palate with its long, lingering finish.

**Executive Chef Recommends:**

Viognier is a favorite with chefs because of its versatility with a wide variety of cuisine. This full-bodied white is delicate enough to pair with seafood, but can hold its own with wild game. The rich fruit and complexity of this wine make it a delightful aperitif with an avocado and grapefruit salad, crab cakes or prosciutto-wrapped melon. In addition, Viognier has more body than most white wines and is an excellent companion to most shellfish and seafood dishes or grilled lemon rosemary chicken.