

IRONSTONE

Vineyards

2014 Reserve Lodi Rous Vineyard Ancient 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, 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.

The Vineyards: The Rous Vineyard, grafted entirely onto St. George rootstock, was planted in 1909 making this vintage a spectacular 105 year old vines! This 10 acre, single-source vineyard is in the sub-appellation of Mokelumne River. These magnificent, twisted, gnarly, head-trained Zinfandel vines yield 2.5 tons per acre of fruit with incredible concentration of flavors. But, it wasn't always this way. When Craig Rous purchased the vineyard in 1994, he still had two years of it being under contract as grapes going into a White Zinfandel. Once this contract expired, he started the process of transforming it back into a Red Zinfandel vineyard by specialized pruning. Already under way, he changed it from furrow to drip irrigation and added solar panels to fuel the well. Craig's method of "bug control" is the numerous lizards and spiders throughout the vineyard. The soil is a mixture of very sandy and sandy loam which is why these grapes survived years of potential diseases.

Sustainable Viticultural Practices: At Ironstone, the vineyard manager, has at his disposal, a variety of sound, ecological vineyard practices which can be employed depending on what Mother Nature delivers during the growing season. 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.

Winemaking Processes: Fully mature grapes were harvested on September 4, 2014 at 25 Brix. Following hand harvesting, these precious grape clusters were fermented in our small rotary fermenter. After undergoing extended fermentation and maceration, the newly pressed wine was transferred into small French oak barrels and placed in our underground caverns. Hand-blasted by local miners, many whose families came for gold in the 1800's, these caverns remain a natural 60 degrees Fahrenheit year-round temperature to ensure a fuller, richer and finer wine of true varietal character. Careful handling of these unique grapes from start to finish yields a wine that is true to world-acclaimed Lodi Zinfandels.

Winemaker's Notes: Grapes grown on these 105 year-old vines produce "Ancient Vine" Zinfandel that is so well-made its seamless characteristics are unforgettable. Multi-dimensional in aromas and flavors, this generously rich Zinfandel offers plush aromas and flavors of ripe blackberries, brown spices, clove, caramel and slight vanilla, finishing with well-rounded tannins and a lingering dark, fruit finish. 2014 was a fairly mild and normal summer in Lodi without harvest precipitation. There were no extended heat spells and the temperature remained consistent throughout. Warm days combined with the cool Pacific Ocean breezes coming through daily in Lodi's unique microclimate creating excellent growing conditions. This allowed for full flavors, intense color and balanced acidity.

Awards:

California Zinfandel Championships, Sep. 2016

DOUBLE GOLD



Appellation: Lodi

Sub-AVA: Mokelumne River

Production: 750 cases/6

Blend: 100% Zinfandel

UPC: 7 24826 11122 0

Aging: 10 months in small French Oak Barrels

Alcohol: 14.5%, pH: 3.94

TA: 6.3 g/L

RS: 2.5 g/L

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