

IRONSTONE

Vineyards

2014 Reserve 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, 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: Twisted, gnarly, head-trained Zinfandel vines, aged between 60-80 years produced magnificent grape clusters used in this wine. Lodi, with its classic Mediterranean climate and well-drained soils has been an ideal growing region for world class Zinfandels for over a century. The vineyards selected for this Old Vine Zinfandel are a mixture of very sandy and sandy loam, ideal for intense flavored grapes.

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: - Our picking target is always around +25 brix. However, we are really looking for a balance in fruit concentration, acidity and ph. The clusters will start softening when ripe and ready to be picked which makes it incredibly important to be in the vineyards regularly, so we can harvest at the most optimum point. Our grapes are hand-harvested and delivered to the winery in small lots. These small lots of perfectly ripened fruit are gently crushed and allowed to cold soak for a day or two before starting fermentation. After pressing and secondary fermentation is completed, the wine is transferred to small oak barrels to finish malolactic fermentation. Aging takes place in our underground caverns that were 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 to ensure a fuller, richer, finer wine of true varietal character.

Winemaker's Notes: – Rich and supple, this generous Zinfandel, a blend of five different old vine vineyards offers plush aromas and flavors of ripe blackberries, pepper and chocolate, finishing with well-rounded tannins and a lingering dark, fruit finish.

Chef Recommends:

Awards:

Wine Enthusiast, Dec. 2015 –Editor's Choice

90 Points (v. 2013)

Wine Enthusiast, Feb 2015

90 Points (v. 2012)

www.ironstonevineyards.com

Appellation: Lodi

Sub-AVA: Mokelumne River

Production: cases/6

Blend: 86% Zinfandel, 14% Petite Sirah

UPC: 7 24826 11125 1

Aging: 12 months in small French Oak Barrels

Alcohol: 14.5%, pH: 3.78

TA: 6.0 g/L

RS: .1 g/L

Released: August 2016