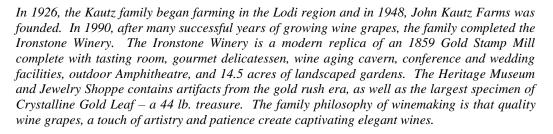


2015 Reserve Viognier Sierra Foothills – Estate Grown



Winemaking Process: 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.

Winemaker Notes:

Our classic, yet refined 2015 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.

Vineyard Notes:

Hay Station Ranch has been in the Kautz Family for four generations. What started as a cattle ranch has now become home to 100 acres of premium mountain vineyards located adjacent to the Ironstone winery. Decomposed granite mixed with sediment and red clay allow for beautiful mineral notes and richness. Ironstone's Reserve Program focuses on three key elements: appellation, vineyards and winemaking artistry.

Awards:

Calaveras Professional Wine Comp, May 2017 Best of Region (v. 2014) Wine Enthusiast, Mar. 2016 87 Points (v. 2013) Wine Enthusiast, Sep. 2014 91 Points (v. 2012)

www.ironstonevineyards.com

Appellation: Sierra Foothills Production: 550 cases/6

Sub AVA: Calaveras County

Blend: 85% Viognier, 15% Chardonnay UPC: 7 24826 10125 2

Aging: 10% aged six months in small French oak

Alcohol: 14.5% pH: 3.73 TA: 5.5 g/L RS: 3.2 g/L

