

# IRONSTONE

*Vineyards*

## 2014 *Limited Release* Tempranillo



*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.*

### **Winemaker Notes**

The 2014 Tempranillo has an incredible blackberry, cherry and strawberry aroma that swirls with toasty vanilla and coffee roast. American oak barrels give this wine lovely vanilla, mocha and tobacco characters that are well balanced with dark fruit, spice and mineral notes that come from our deep iron rich soils. The finish has a hint of smoke and is long and full in flavor.

### **Vineyard Notes**

The Kautz Family grows these Tempranillo grapes in Calaveras County right in their Estate vineyards. The vineyards are located 2400 ft. above sea level where warm days are cooled by the evening mountain air. This area's unique solid of decomposed granite mixed with volcanic sediment and red clay produce a wonderful mineral component.

### **Sustainable Viticultural Practices**

At Ironstone, 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.

### **Serving Suggestions:**

Cured meats, such as prosciutto, coppa colla and dry chorizo are fantastic pairings. Also, try baked brie and blue cheese.

Appellation: Calaveras

Blend: 100% Tempranillo

Aging: 16 months, American oak barrel

Alcohol: 14.5%

pH: 3.66

TA: 6.0 g/L

Production: 150 cases/12

UPC: 7 24826 23121 8

RS: 0.11 g/L