

# IRONSTONE

*Vineyards*

## 2015 *Limited Release* Muscat Canelli



*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 44 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 2015 is made in a traditional style electing to portray the incredible floral characters of orange blossoms, gardenia, jasmine, rose petals, spring wildflowers and a touch of lychee nut in the nose. Fresh apricots, tangerines and peaches dominate the luscious texture on the palate. This dessert style wine has a rich and long finish that is clean and refreshing.

### **Vineyard Notes**

The Kautz Family grows these Muscat Canelli grapes in Calaveras County right in their Ironstone 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 soil 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:**

This Muscat Canelli is fantastic with blackened chicken or shrimp served with a “no mayo” slaw. Also, Indian curry dishes and Jerk chicken are excellent pairings.

Appellation: Calaveras	Production: 150 cases		
Blend: 100% Muscat Canelli	UPC: 7 24826 29121 2		
Alcohol: 14.5%	pH: 3.55	TA: 5.3 g/L	RS: 28.1 g/L