

IRONSTONE

CALIFORNIA CHAMPAGNE

Winemaker Notes

Steve Millier, Director of Winemaking selects this special “California Champagne” (aka: Sparkling Wine) from premium French Colombard grapes. A crisp and refreshing wine full of flavors of pears, apples and light pineapple, it is sure to delight! It is wonderfully refreshing with slight sweet notes on the finish.

Vineyard Notes

Grapes were selected from quality vineyards throughout California, but primarily in the Lodi appellation. French Colombard, as it is called in North America is an early ripening

white grape variety. It is often used to add “backbone” and acidity to white wines, but is wonderful when made into a Sparkling wine.

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

CELEBRATE! This wonderful bubbly should be enjoyed with friends and family! It is great when making that special toast or enjoy it throughout a meal.

Technical Information

Appellation: California

Blend: 100% French Colombard

Alcohol: 11.0%
TA: 5.80 grams/liter
pH: 3.50
RS: .28%

Aging: Stainless steel

Photo: French Colombard

