

# IRONSTONE

Vineyards

## 2021 Lodi Merlot

*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 Ironstone 2021 Merlot is bursting with luscious fruit and soft tannins with excellent drinkability. Rich, ripe black cherry and black plums leads to a hint of vanilla and toast. Flavors of currants with juicy dark fruit and spicy cedar end with a rounded, well-balanced and complex finish.

### **Vineyard Notes:**

Merlot grapes, for this vintage, were grown in several of Lodi's sub-appellations including Alta Mesa and Sloughhouse. These different locations provide diverse soils and climate that, when combined, create a more complex wine than one vineyard location alone.

### **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:**

Our Merlot has a softer, fleshier, fruit-forward style that complements many dishes. Try it with baked pasta dishes such as lasagna, spicy rice dishes such as jambalaya, hearty bean dishes with bacon or smoked ham, roast turkey and even blackened salmon or other dense fish in a tomato-based sauce.

### **Awards:**

San Francisco Chronicle Wine Comp, Mar 2021 v. 2019 **GOLD**  
San Diego Wine Challenge, Feb. 2021 v. 2019 **GOLD**  
Harpers Magazine "Wine Stars", Oct 2018 "Star of Lodi" 4 ½ Stars (v. 2017)



Appellation: Lodi

UPC: 7 24826 05121 2

Blend: 95% Merlot, 5% Petite Verdot

Aging: Six months new French oak

Vegan Wine

Alcohol: 14.0%

pH: 3.58

TA: 6.20 g/L

RS: 3.8 g/l