



# 2019 IRONSTONE CHENIN BLANC



## WINE DATA

**Producer**  
Ironstone Vineyards

**Region**  
California

**Country**  
United States

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## **Wine Composition**

84% Chenin Blanc;  
8% Sauvignon Blanc;  
5% Symphony;  
3% Viognier

**Alcohol**  
12%

**Total Acidity**  
6.1 G/L

**Residual Sugar**  
.71 G/L

**pH**  
3.56

## **DESCRIPTION**

This medium-bodied Chenin Blanc has aromas of Bosc pears, honeydew, light guava and a lovely flint-mineral character. These intense aromas are followed by flavors of pear, white peach, lemon-zest and citrus that finishes crisp, plush and mouth-filling.

## **WINEMAKER NOTES**

In 2012, the Kautz family planted their first Chenin Blanc in Lodi. The grapes come primarily from the winery's Sloughouse sub-appellation, but a small amount comes from just west of the river in the Delta. These well-drained soils, each with their own unique qualities, are ideal for growing world-class wine grapes. Ironstone practices sustainable viticultural such as crop reduction, leaf removal, organic materials and drip irrigation to improve the quality of the grapes and intensity of flavors. Cover crops, which attract beneficial insects, are also employed, as well as the placement of owl and wood duck boxes around the vineyards and ponds to help preserve the surrounding habitats. The wine is aged in stainless steel.

## **SERVING HINTS**

The Chenin Blanc is excellent as an aperitif or when served with goat cheese stuffed chicken, seared tuna steaks, chicken curry, grilled shrimp, soft-shelled crab and a lovely watercress salad.