

IRONSTONE CHARDONNAY 2016



Description:

The 2016 Ironstone Chardonnay exhibits refreshing aromas of fresh green apples, citrus and tropical fruits. As it dances across the palate, light citrus layered with fresh peaches fills the mouth as soft vanilla and oak notes linger. Good acidity gives it a crisp balance with a creamy medium-length finish.

Winemaker's Notes:

The Kautz Family was the first to plant Chardonnay in the Lodi region and, today, they grow Chardonnay in several of Lodi's sub-appellations, including Mokelumne River and Sloughouse. These different vineyards provide diverse soils and that, when combined, create a more complex wine than one location alone. 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 Hints:

World renowned for its versatility, Chardonnay is extremely versatile and pairs well with many types of cuisine. For a starter, try it with French onion soup. It's a classic with fish and shellfish. Trout almandine and grilled scallops are one of our favorites.

PRODUCER:	Ironstone
REGION:	Lodi, California
GRAPE VARIETY:	100%
RESIDUAL SUGAR:	1.2 g/l
pH:	3.46
TOTAL ACIDITY:	5.3 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5	39	14	10.75	12	4X14	72482603122-1

