

IRONSTONE RESERVE OLD VINES ZINFANDEL 2016



Description:

Rich and supple, this generous Zinfandel (with grapes coming from five different old vine vineyards) offers plush aromas and flavors of ripe blackberries, pepper and chocolate, finishing with well-rounded tannins and a lingering dark fruit finish.

Winemaker's Notes:

The grapes for this “old vines” Zinfandel come from the Mokelumne River sub-appellation in Lodi AVA (on twisted, gnarly, head-trained vines between 60 and 80 year’s old). It’s a classic Mediterranean climate with an alluvial fan of sandy loam and sandy soil—well-drained soils that are ideal for growing world-class wine grapes. It is a “prairie” environment, with a cool afternoon wind moderated by the Delta breezes. The winery practices sustainable viticulture practices such as crop reduction, leaf removal, organic materials and drip irrigation to improve the quality of the grapes and intensity of flavors. All grapes are hand-harvested and delivered to the winery in small lots that are crushed and undergo cold-soaking for two days before the start of fermentation. After pressing and secondary fermentation is completed, the wine is transferred into small French oak barrels to finish malolactic fermentation. Twelve month’s aging takes place in the winery’s underground caverns, at a natural temperature of around 60 degrees.

Serving Hints:

Ironstone’s Reserve “Old Vines” Zinfandel works well with hearty dishes and roasted meats, like Roast Beef or Pork Roasts

PRODUCER:	Ironstone
COUNTRY:	California
REGION:	Lodi
GRAPE VARIETY:	90% Zinfandel, 10% Petite Sirah
ALCOHOL %:	15%
RESIDUAL SUGAR:	3.9 g/l
pH:	3.67
TOTAL ACIDITY:	5.6 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
6	750	20	20	11	8	6x16	72482611125-1	1072482611125-8

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