

IRONSTONE RESERVE

ROUS ZINFANDEL 2012



Description:

Multi-dimensional in aromas and flavors, this wine is generous and rich, offering plush, ripe blackberries, brown spices, clove, caramel and slight vanilla, finishing with well-rounded tannins and a lingering dark fruit finish.

Winemaker's Notes:

The grapes for this "old vines" Zinfandel come from the Rous Vineyards, with vines grafted entirely from St. George rootstock, planted in 1909. These twisted, gnarly, head-trained vines yield grapes with an incredible concentration of flavors. The growing season was fairly mild, with a cool to normal summer without precipitation. There were no extended heat spells and the temperature remained constant throughout. Warm days combined with the cool Pacific Ocean breezes coming through daily in Lodi's unique microclimate created excellent growing conditions, giving the wine full flavors, intense color and balanced acidity. Fully mature grapes are hand-harvested and fermented in small rotary fermenters. After undergoing extended fermentation and maceration, the newly-pressed wine is transferred into small French oak barrels and placed in the winery's underground caverns, at a constant natural temperature of 60 degrees for ten month's aging. The winery practices sustainable viticulture practices such as crop reduction, leaf removal, use of organic materials and drip irrigation to improve the quality of the grapes and intensity of flavors.

Serving Hints:

Ironstone's Reserve Rous "Old Vines" Zinfandel (Centennial Vintage) is a natural for sipping on its own, or with hearty foods like roasts, game stews and big, juicy steaks..

PRODUCER: Ironstone

COUNTRY: California

REGION: Lodi

GRAPE VARIETY: 100% Zinfandel

RESIDUAL SUGAR: .30 g/l

pH: 3.64

TOTAL ACIDITY: 6.1 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
6	750	14.5	20	12	11	8	6X16	72482601728-7

