

IRONSTONE RESERVE

ROUS ZINFANDEL 2016



Description:

Multi-dimensional in aromas and flavors, this wine is generous and rich, offering plush, ripe blackberries, brown spices, clove, caramel and slight vanilla aromas and flavors, 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 2016 vintage was a fairly mild and normal summer in Lodi without harvest precipitation. There were no extended heat spells and the temperature remained consistent throughout. Warm days combined with the cool Pacific Ocean breezes coming through daily in Lodi's unique microclimate creating excellent growing conditions. This allowed for full flavors, intense color and balanced acidity. Fully mature grapes are hand-harvested in early September 2016, 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.

Serving Hints:

Ironstone's Reserve Rous 'Old Vines' Zinfandel 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
ALCOHOL %:	14.5%
RESIDUAL SUGAR:	3.0 g/l
pH:	3.82
TOTAL ACIDITY:	6.7 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
6	750	20	12	11	8	6x16	72482611122-0	1072482611122-7

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