

IRONSTONE

OBSESSION RED 2014



Description:

Initially, upon opening the bottle, the nose is filled with incredible spiciness. Additional hints of nutmeg and cloves along with chocolate and vanilla beans give way to bursting flavors of blueberries, dark red fruits with hints of mint and chocolate. This is a rich, full-bodied wine with a bold and lingering finish.

Winemaker's Notes:

The vineyards were selected from the family's Estate vineyards in Lodi and Sierra Foothills AVAs, with the sandy loam soils of Lodi mixing with the iron-rich volcanic soils of the Sierra Foothills. After traditional fermentation, Obsession Red is aged three months in French oak prior to bottling. The winery practices sustainable viticultural practices 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.

Serving Hints:

Ironstone's "Obsession" Red works best with many types of cuisine, but especially with grilled meats such as steaks, pork and BBQ Chicken, in addition to slow-roasted vegetable stew or an intensely-flavored pasta with a variety of wild mushrooms.

PRODUCER:	Ironstone
REGION:	Sierra Foothills and Lodi
GRAPE VARIETY:	50% Merlot, 40% Zinfandel 10% Petite Sirah
RESIDUAL SUGAR:	.66 g/l
pH:	3.51
TOTAL ACIDITY:	5.9 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5	37	13	10	12	4X14	72482621121-0

