



2016 IRONSTONE RESERVE CHARDONNAY

WINE DATA

Producer

Ironstone Vineyards

Region

Sierra Foothills, California

Country

United States

Wine Composition

100% Chardonnay

Alcohol

14.5%

Total Acidity

5.4 G/L

Residual Sugar

2.6 G/L

pH

3.49



DESCRIPTION

The 2016 Reserve Chardonnay is a classic – full of expressive flavors and aromas & exhibiting fine mineral qualities that are the hallmark of grapes coming from the Sierra Foothills. There is a concentrated tropical fruit flavor, with nuances of butterscotch, vanilla & ripe apple. The nose opens with savory scents of butter toffee and vanilla, followed by exotic notes of spice and melon.

WINEMAKER NOTES

Fully mature grapes were harvested on September 18, 2016 at 25.6 Brix. Prime Chardonnay clusters were hand selected for their outstanding quality and then experienced a gentle, whole-cluster pressing. The wine was aged “sur lie” in new French oak barrels that were hand stirred weekly for the initial four months of the aging process. This process caused the wine to undergo spontaneous malolactic fermentation. The casks were stored in our underground wine caverns that remain a natural 60 degrees Fahrenheit year-round temperature. This Chardonnay received additional bottle aging prior to release.

The 2016 Reserve Chardonnay is a classic Chardonnay full of expressive flavors and aromas. Exhibiting fine mineral qualities that are a hallmark of grapes produced in the Sierra Foothills, the Reserve Chardonnay has an extremely concentrated tropical fruit flavor with nuances of butterscotch, vanilla and ripe apple. The nose opens with savory scents of butter toffee and vanilla followed by exotic notes of spice and melon.

SERVING HINTS

This Chardonnay should be served slightly chilled and pairs well with a variety of cuisines and dishes, from French onion soup to fish and shellfish.