



2017 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
2.5 G/L

pH
3.61

DESCRIPTION

The 2017 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 4, 2017. Prime clusters were hand-selected for outstanding quality, and then 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 twelve-month ageing process. This caused the wine to undergo spontaneous malolactic fermentation. The casks were stored in the winery’s underground wine caverns that retain a natural 60° F year-round. Prior to release, it received an additional few months’ bottle aging. The grapes come from the winery’s Hay Station Ranch vineyards, at an elevation of 2,400 feet above sea level that have been in the Kautz Family for four generations in Calaveras County. What started as a cattle ranch has now become home to over 100 acres of premium mountain vineyards located adjacent to the Ironstone Winery and Entertainment Complex.

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.