

IRONSTONE VINEYARDS

CHENIN BLANC 2021

Lodi, California



TASTING NOTES: This medium-bodied Chenin Blanc has aromas of Bosc pears, honeydew, light guava and a lovely flint-mineral character. These intense aromas are followed by flavors of pear, white peach, lemon-zest and citrus that finishes crisp, plush and mouth-filling.

VITICULTURE: In 2012, the Kautz family planted their first Chenin Blanc in Lodi. The grapes come primarily from the winery's Sloughouse sub-appellation, but a small amount comes from just west of the river in the Delta. These well-drained soils, each with their own unique qualities, are ideal for growing world-class wine grapes.

VINIFICATION: The Ironstone Chenin Blanc is traditionally fermented using 100% stainless steel.

INTERESTING FACT: Ironstone practices sustainable viticultural 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.

FAMILY: In 1926, the Kautz family began farming in the Lodi region and in 1958, John Kautz Farms was founded. In 1988, John and his wife Gail, along with their children, Stephen, Kurt, Joan and Jack, built a state-of-the-art winery and entertainment facility in the town of Murphys, the heart of the Gold Rush era, producing their first vintage in 1989. They followed this purchase with Bear Creek, one of the oldest continuously running wineries in Lodi, in 1997. Their vineyard holdings grew exponentially over the next 30 years, to 7,000 acres in both the Sierra Foothills and Lodi. Ironstone's location in Calaveras County, affectionately known as the "Queen of the Sierras," boasts mineral-rich, volcanic terroir, ideal for growing the wide range of varieties that run the gamut, from Chenin Blanc to Zinfandel.

PRODUCER: Ironstone Vineyards

REGION: Lodi, California

GRAPE(S): 90% Chenin Blanc, 8% Viognier, 2% Orange Muscat

SKU: IVCB7-21

ALCOHOL: 10.5%

TOTAL ACIDITY: 6.5 G/L

RESIDUAL SUGAR: 1.6 G/L

pH: 3.44