IRONSTONE SAUVIGNON BLANC 2018



Description:

This Sauvignon Blanc has zesty citrus and green apple aromas that are followed by a sweet passion fruit and white peach middle. The finish has a touch of tartness and is crisp, full and very pleasant.

Winemaker's Notes:

This is grown in the Moklumne River sub-AVA of Lodi. Located in the south-west portion of Lodi, this micro-climate benefits from the cool breezes of the Pacific Ocean via the Delta water system and the Mokelumne River. At Ironstone, sustainable viticultural practices include crop reduction, leaf removal, organic materials, and drip irrigation to improve the quality 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:

Delicious as an aperitif. Chicken, pork, and turkey pair nicely. Fish dishes such as halibut, red snapper, sea bass, and tilapia are great accompaniments – as well as shellfish like lobster, crabs and clams. A simple white lasagna or white bean casserole, or a goat cheese and crème fraiche platter are great options too.

PRODUCER: Ironstone COUNTRY: California

REGION: Lodi ALCOHOL %: 13.5%

GRAPE VARIETY: 90% Sauvignon Blanc, 5% Viognier

5% Pinot Grigio

RESIDUAL SUGAR: 1.10 g/l **PH:** 3.51 **TOTAL ACIDITY:** 5.7 g/l

Pack	Size	Lbs	L	W	Н	Pallet	UPC	SCC
12	750	38	13.50	10	12.50	4x14	72482613121-1	1072482613121-8



