

IRONSTONE VINEYARDS CHARDONNAY 2022

Lodi, California



TASTING NOTES: The Ironstone Chardonnay exhibits refreshing aromas of fresh green apples, citrus and tropical fruits. As it dances across the palate, light citrus layered with fresh peaches, fills the mouth as soft vanilla and oak notes linger. Good acidity gives it a crisp balance with a creamy, medium-length finish.

VITICULTURE: The Kautz Family was the first to plant Chardonnay in the Lodi region and, today, they grow Chardonnay in several of Lodi's sub-appellations, including Sloughhouse, Alta Mesa, and Mokelumne River. The grapes from these different vineyards, when combined, create a more complex wine than one location alone.

VINIFICATION: The Ironstone Chardonnay spent four months aging in new French and American oak.

SERVING HINTS: This Chardonnay is extremely versatile and pairs well with many types of cuisine. For a starter, try it with French onion soup. It's a classic with fish and shellfish. Trout almandine and grilled scallops are also excellent pairing choices.

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): 100% Chardonnay

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.5 G/L

RESIDUAL SUGAR: 1.62 G/L

pH: 3.6