

IRONSTONE OBSESSION RED 2016



Description:

Aromas take hold in an instant with an incredible spiciness! Cloves and nutmeg; chocolate and vanilla beans give way to flavors of blueberries, plums, chocolate and mint that swirl in your mouth of this rich, well-balanced and full wine. The finish is bold and lengthy.

Winemaker's Notes:

Wanting to combine the sandy loam soils of Lodi with the iron-rich volcanic soils of the Sierra Foothills, the Kautz family utilized vineyards from both AVAs in the making of this wine. After traditional fermentation, Obsession Red is aged three months in French oak prior to bottling. The winery practices sustainable viticultural practices 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, while owl and wood duck boxes are placed around the vineyards and ponds to help preserve the surrounding habitats.

Serving Hints:

Obsession RED is an ideal complement to many types of cuisine, but is especially tasty with grilled meats such as rib-eye, pork and barbecue chicken, in addition to slow roasted veggie stew or an intensely flavored mirage of pasta with wild mushrooms.

PRODUCER:	Ironstone
REGION:	Sierra Foothills and Lodi
GRAPE VARIETY:	60% Merlot, 30% Zinfandel 10% Petite Sirah
RESIDUAL SUGAR:	5.3 g/l
pH:	3.59
TOTAL ACIDITY:	5.6 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5	37	13	10	12	4X14	72482621121-0

