

# OBSESSION SYMPHONY 2022

Lodi, California

OBSESSION



**TASTING NOTES:** Symphony is a hybrid grape of Muscat of Alexandria & Grenache Gris. A seductively aromatic wine with captivating aromas of gardenia, honeysuckle & star jasmine. The flavors are tropical, with peaches, pineapple, honeydew, and a hint of ginger, finishing off crisp and clean.

**VITICULTURE:** Symphony thrives in the mineral-rich clay and fine sandy-loam soils of the Mokelumne River sub-appellation of Lodi. 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.

**VINIFICATION:** After traditional fermentation, Symphony is kept in stainless steel until bottling.

**INTERESTING FACT:** The Kautz Family has the most significant plantings of Symphony grape vines, primarily in Lodi. Created at the University of California at Davis in 1948 by Dr. Harold Olmo, "Obsession" Symphony is a cross between Muscat of Alexandria and Grenache Gris.

**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% Symphony

**SKU:** OBSYSS7-22

**ALCOHOL:** 12%

**TOTAL ACIDITY:** 5.4 G/L

**RESIDUAL SUGAR:** 24 G/L

**pH:** 3.3