

IRONSTONE VINEYARDS PINOT NOIR 2022

Lodi, California



IRONSTONE
Vineyards



TASTING NOTES: This Lodi Pinot Noir has seductive aromas of luscious black cherries mixed with cloves, spice and a touch of vanilla. These are followed by a well-rounded and supple cherry and plum flavor with a bit of earthiness. Soft tannins and a smoky and black tea-tobacco note finishes this full-flavored wine.

VITICULTURE: The grapes come from the Kautz family's Thornton Ranch property, closest Lodi AVA to the California Delta – a vast waterway that directly connects to the Pacific Ocean. These vineyards benefit the greatest from the daily ocean breezes.

VINIFICATION: The Ironstone Pinot Noir was fermented for six months in new French oak.

SERVING HINTS: This Pinot Noir is great to serve with dishes like cedar plank salmon, wild mushroom bruschetta, roasted chicken, pork roast, lamb chops, or game birds like duck or pheasant.

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% Pinot Noir, 10% Syrah

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.7 G/L

RESIDUAL SUGAR: 0.82 G/L

pH: 3.6