



WINE DATA

Producer
Ironstone Vineyards

Region
Lodi, CA and California

Country
United States

Wine Composition

100% Symphony

Alcohol
12.0%

Total Acidity
6.0 G/L

Residual Sugar
24 G/L

pH
3.32

DESCRIPTION

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.

WINEMAKER NOTES

The Kautz Family has the most significant plantings of this unique grape variety 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. 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. 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. After traditional fermentation, Symphony is kept in stainless steel until bottling.

SERVING HINTS

Obsession Symphony is a complex and ideal complement to many types of cuisine, especially spicy ones such as Pad Thai & other Asian dishes or jalapenos. The hot curry found in Indian cuisine also works well with this wine. It is a wonderful aperitif, paired with melons & prosciutto or served with grilled fruits.