



2021

IRONSTONE RESERVE CHARDONNAY

SIERRA FOOTHILLS, CALIFORNIA, USA

THE
tastingpanel
MAGAZINE

93
POINTS



“The grapes for this wine are grown in red, iron-rich soils of schist, granite, and limestone at 2,400 feet above sea level. Joan Kautz describes the use of used barrels here as “integration versus overpower,” and we can taste the subtlety imparted by 12 months of aging in French oak. Aged sur lie, the wine possesses a creamy, leesy mouthfeel up front; back-of-the-palate minerality is striking in comparison, along with a flow of pears drizzled with cinnamon honey and a squeeze of lemon.”

APRIL, 2025

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



2021

IRONSTONE RESERVE CHARDONNAY

SIERRA FOOTHILLS, CALIFORNIA, USA

THE
tastingpanel
MAGAZINE

93
POINTS



“The grapes for this wine are grown in red, iron-rich soils of schist, granite, and limestone at 2,400 feet above sea level. Joan Kautz describes the use of used barrels here as “integration versus overpower,” and we can taste the subtlety imparted by 12 months of aging in French oak. Aged sur lie, the wine possesses a creamy, leesy mouthfeel up front; back-of-the-palate minerality is striking in comparison, along with a flow of pears drizzled with cinnamon honey and a squeeze of lemon.”

APRIL, 2025

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



2021

IRONSTONE RESERVE CHARDONNAY

SIERRA FOOTHILLS, CALIFORNIA, USA

THE
tastingpanel
MAGAZINE

93
POINTS



“The grapes for this wine are grown in red, iron-rich soils of schist, granite, and limestone at 2,400 feet above sea level. Joan Kautz describes the use of used barrels here as “integration versus overpower,” and we can taste the subtlety imparted by 12 months of aging in French oak. Aged sur lie, the wine possesses a creamy, leesy mouthfeel up front; back-of-the-palate minerality is striking in comparison, along with a flow of pears drizzled with cinnamon honey and a squeeze of lemon.”

APRIL, 2025

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



2021

IRONSTONE RESERVE CHARDONNAY

SIERRA FOOTHILLS, CALIFORNIA, USA

THE
tastingpanel
MAGAZINE

93
POINTS



“The grapes for this wine are grown in red, iron-rich soils of schist, granite, and limestone at 2,400 feet above sea level. Joan Kautz describes the use of used barrels here as “integration versus overpower,” and we can taste the subtlety imparted by 12 months of aging in French oak. Aged sur lie, the wine possesses a creamy, leesy mouthfeel up front; back-of-the-palate minerality is striking in comparison, along with a flow of pears drizzled with cinnamon honey and a squeeze of lemon.”

APRIL, 2025

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR