IRONSTONE VINEYARDS CABERNET FRANC 2022

Lodi, California





TASTING NOTES: The signature Cabernet Franc, grown in the Lodi appellation, is known for its balance and medium body. Expressive aromas of bright red berry fruits mixed with a light spice and a hint of fresh herbs leads to flavors of red cherry and raspberry with vanilla-oak undertones.

VITICULTURE: The Kautz Family grows the majority of its Cabernet Franc in two of Lodi's sub-AVAs – Alta Mesa and Sloughhouse. Alta Mesa sits at elevations between 50 and 100 ft above sea level and is blessed with red clay loam soils. Sloughhouse reaches elevations up to 590 feet above sea level with has a more diverse topography, complete with bedrock, and slightly warmer climate.

VINIFICATION: The Ironstone Cabernet Franc is aged for five months in new French and American Oak.

SERVING HINTS: Cabernet Franc is a great wine to accompany any number of dishes. Grilled red meats and game are perfectly suited for this wine as well as roasted pork tenderloin. It is also a great complement to dark chocolate desserts.

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 ALCOHOL: 13.5%

REGION: Lodi, California TOTAL ACIDITY: 6 G/L

GRAPE(S): 82% Cabernet Franc, 8% Tannat, 6% Petit Verdot, 4% Petite Sirah RESIDUAL SUGAR: 4.79 G/L

SKU: IVCF7-22N pH: 3.56

