

# IRONSTONE VINEYARDS SAUVIGNON BLANC 2024

Lodi, California



IRONSTONE  
*Vineyards*



**TASTING NOTES:** This Sauvignon Blanc has zesty citrus, orange peel and lavender aromas lead the nose, offering a bright and inviting first impression. On the palate, layers of sweet passion fruit, fresh green apple, and ripe white peach unfold, creating a balanced mid-palate with both vibrancy and depth.

**VITICULTURE:** Our 2024 Sauvignon Blanc is grown in the Mokelumne River sub-AVA of Lodi. Located in the south-west portion of Lodi, this microclimate is benefited by the cool breezes of the Pacific Ocean via the Delta water system and the Mokelumne River.

**VINIFICATION:** The Ironstone Sauvignon Blanc is fermented in 100% Stainless Steel.

**SERVING HINTS:** This crisp and bright Sauvignon Blanc is an excellent aperitif. It also pairs well with fish dishes such as halibut, red snapper and sea bass, white bean casserole, lasagna bianca and fresh cheeses.

**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% Sauvignon Blanc, 9% Viognier, 1% Symphony

**SKU:** IVSB7-23N

**ALCOHOL:** 12.5%

**TOTAL ACIDITY:** 6.5 G/L

**RESIDUAL SUGAR:** 2.7 G/L

**pH:** 3.25