

LEAPING HORSE VINEYARDS RED BLEND 2024

Lodi, California



LEAPING
HORSE
VINEYARDS



TASTING NOTES: The 2024 Leaping Horse Red Blend is a smooth, medium-bodied wine with a vibrant berry profile of red cherry, dried strawberry, and hints of crisp red apple. Subtle herbal notes of sage add complexity, while layers of toasted oak, coffee, and dark chocolate carry through a long, juicy finish.

VITICULTURE: The Kautz family has been promoting and working with sustainable viticulture for over 35 years. Crop reduction, leaf removal, organic materials and drip irrigation are used throughout the vineyards to improve the quality and intensity of flavors. Cover crops, which attract beneficial insects are also employed. This blend of Zinfandel, Cabernet Sauvignon, Merlot and Petite Sirah come from soils that are sandy loam and well-drained allowing the wonderful ripeness to come through to the grapes.

VINIFICATION: 5 months new French & American oak

SERVING HINTS: This bold red blend pairs beautifully with hearty, flavorful dishes like barbecue ribs, grilled steak, or braised meats. Its ripe fruit and spice also complement smoky or slightly spicy dishes, while its structure balances rich, aged cheeses.

FAMILY: There is no animal that embodies grace and power as beautifully as a horse. With that in mind, we have created Leaping Horse Pinot Grigio and Chardonnay to be elegant and Leaping Horse Red Blend, Merlot, and Cabernet Sauvignon, to be structured and powerful. This approachable lineup can satisfy the palates of wine tasting novices and aficionados alike.

Just as a horse needs sunshine, nourishment, and open space to thrive, so do the vineyards that source Leaping Horse wines. Sustainably farmed vineyards are selected for these wines. This includes integrated pest management, cover crops, soil fertility, water management and wildlife habitat that are utilized and implemented throughout the vineyards.

PRODUCER: Ironstone Vineyards

REGION: Lodi, California

GRAPE(S): 55% Syrah, 25% Zinfandel, 20% Petite Sirah

SKU: LHRB7-24

ALCOHOL: 14.5%

TOTAL ACIDITY: 6.3 G/L

RESIDUAL SUGAR: 7.85 G/L

pH: 3.63