OBSESSION
SYMPHONY 2024

Lodi, California

OBSESSION

TASTING NOTES: Highly aromatic with notes of honeysuckle, jasmine, and ginger flower. Lush tropical flavors of white peach, pineapple, honeydew, and lychee lead to a crisp, clean finish with a subtle hint of almond. Pairs effortlessly with spicy Asian dishes, fresh sushi, summer salads, grilled shrimp, and light cheeses.

VITICULTURE: 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.

VINIFICATION: After traditional fermentation, Symphony is kept in stainless steel until bottling.

INTERESTING FACT: The Kautz Family has the most significant plantings of Symphony grape vines, 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.

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): 95% Symphony, 5% Orange Muscat

ALCOHOL: 11%

TOTAL ACIDITY: 6.2 G/L

RESIDUAL SUGAR: 23.79 G/L

pH: 3.33

QUINTESSENTIAL