

OBSESSION

w i n e s



2018 California SYMPHONY

Winemaker Notes

Ironstone's Obsession Symphony is a seductively aromatic wine with captivating aromas of gardenia, honeysuckle and star jasmine. Flavors of this extremely enjoyable wine are tropical with peaches, pineapple, honeydew and a hint of ginger, finishing crisp and clean.

Vineyard Notes

The Kautz family has the most significant plantings of this unique grape variety, planted primarily in Lodi. Created at the University of California at Davis in 1948 by Dr. Harold Olmo, Symphony is a cross between Muscat of Alexandria and Grenache Gris. This grape thrives in the mineral rich clay and fine sandy loam soils of Mokelumne River sub-appellation of Lodi. Vineyards were planted between 1998-2005, which offers a selection of maturity.

Sustainable Viticultural Practices

At Ironstone, we use crop reduction, leaf removal, organic materials and drip irrigation to improve the quality and intensity of flavors. Cover crops, which attract beneficial insects are also employed. In addition, we place owl boxes and wood duck boxes around the vineyards and ponds helping to preserve the surrounding habitats.

Serving Suggestions

Obsession Symphony is an ideal complement to many types of cuisine, especially ones that are on the spicy side. Symphony is exceptional with Pad Thai, hot curry and jalapenos. However, it is a wonderful aperitif, paired with melons & prosciutto or served with grilled fruits. A complex wine with a truly diverse range of modern cuisine!

Awards

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| Harpers Magazine "Wine Stars" 2018 | 5 Stars & Star of California (v. 2016) |
| Calaveras Wine Competition, May 2017 | GOLD (v. 2015 & 2016) |
| San Francisco Chronicle Wine Comp., Jan 2017 | GOLD (v. 2015 & 2016) |
| San Francisco Chronicle, Jan 2016 | Gold (v. 2013) |
| California State Fair, May 2015 | Double Gold (v. 2013) |



www.obsessionwines.com

www.ironstonevineyards.com

Blend: 85% Symphony, 10% Orange Muscat, 5% Viognier
Appellation: California Sub AVA: Lodi (Mokelumne River)
Alcohol: 12.0% pH: 3.40 TA: 5.26 g/l RS: 16 g/l
UPC: 7 24826 07122 7