

IRONSTONE

Vineyards

2018 Sauvignon Blanc

In 1926, the Kautz family began farming in the Lodi region and in 1948, John Kautz Farms was founded. In 1990, after many successful years of growing wine grapes, the family completed the Ironstone Winery. The Ironstone Winery is a modern replica of an 1859 Gold Stamp Mill complete with tasting room, gourmet delicatessen, wine aging cavern, conference and wedding facilities, outdoor Amphitheatre, and 14.5 acres of landscaped gardens. The Heritage Museum and Jewelry Shoppe contains artifacts from the gold rush era, as well as the largest specimen of Crystalline Gold Leaf – a 44 lb. treasure. The family philosophy of winemaking is that quality wine grapes, a touch of artistry and patience create captivating elegant wines.

Winemaker Notes:

Zesty citrus and green apple aromas are followed by a sweet passion fruit and white peach middle. The finish has a touch of tartness and is crisp, full and pleasing.

Vineyard Notes:

Our Sauvignon Blanc is grown in the Mokelumne River sub-AVA of Lodi. Located in the south-west portion of Lodi, this micro climate is benefitted by the cool breezes of the Pacific Ocean via the Delta water system and the Mokelumne River.

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 and wood duck boxes around the vineyards and ponds helping to preserve the surrounding habitats.

Serving Suggestions:

Delicious as an aperitif or serve with a goat's cheese and crème fraiche platter. Chicken, pork and turkey pair nicely. Also, fish dishes, such as halibut, red snapper, sea bass and tilapia are great accompaniments or shellfish like lobster, crab and clams. A simple white lasagna or white bean casserole are great options too.



Appellation: Lodi	Sub AVA: Mokelumne River
Blend: 90% Sauvignon Blanc, 5% Viognier, 5% PG	UPC: 7 24826 13121 5
Aging: 100% Stainless Steel	
Alcohol: 13.5%	pH: 3.51 TA: 5.7 g/L RS: 1.10 g/L