

IRONSTONE

Vineyards

2020 Lodi Cabernet Franc



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: Cabernet Franc is an ancient French grape varietal linked as one of Cabernet Sauvignon’s parent grape (crossed with Sauvignon Blanc). Our signature Cabernet Franc, grown in the Lodi appellation, is known for its balance and medium body. Expressive aromas of bright red berry fruits mixed with a light spice and a hint of fresh herbs leads to flavors of red cherry and raspberry with vanilla-oak undertones.

Vineyard Notes: The Kautz Family grows the majority of its Cabernet Franc in two of Lodi’s sub-AVAs – Alta Mesa and Sloughhouse. Alta Mesa sits at elevations between 50 and 100 ft above sea level and is blessed with red clay loam soils. Sloughhouse reaches elevations up to 590 feet above sea level with has a more diverse topography, complete with bedrock, and slightly warmer climate.

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: Cabernet Franc is a great wine to accompany any number of dishes. Grilled red meats and game are perfectly suited for this wine as well as roasted pork tenderloin. It’s also amazing with rich dark chocolate desserts.

Awards:

San Diego Int’l Wine Comp. Apr 2019	Gold/91 Points (v. 2017)
Calaveras Wine Competition, May 2018	Double Gold (v. 2016)
San Francisco Chronicle Wine Comp., Apr 2018	GOLD (v. 2016)
California State Fair, Jun 2016	Best of Class of Region (v. 2014)
Houston Livestock Rodeo, Dec 2014	Double Gold (v. 2013)

Appellation: Lodi

UPC: 7 24826 0212 5

Blend: 85% Cabernet Franc, 10% Petite Verdot, 5% Teroldego

Aging: Six months new French oak

Vegan Friendly

Alcohol: 14.5%

pH: 3.43

TA: 5.81 g/L

RS: 2.3 g/l