

KAUTZ & KRAMER

2017 Cabernet Sauvignon

Block 50

Lodi



Kautz & Kramer represents a culmination of a lifetime of passion and dedication. John Kautz, the son of hardworking German immigrants grew up on his family farm in Lodi, California. His parents moved to the U.S. in search of the “American Dream” and purchased a small parcel of land. Gail Kramer, the daughter of a lawyer and English professor, was born in California. John & Gail were married in 1958. Together, they grew their family farming operation and helped pioneer premium wine grapes in Lodi.

About the Vineyard: Block 50 is in the Clements Hills sub-AVA of Lodi. This vineyard is on the east side of the Lodi AVA that boasts older soils with volcanic sediments and clasts. Prior being planted to vineyards, the property was used for various row crops and pastureland. The warm days and cool evenings allow for an ideal relationship for pH and acidity.

About Sustainability: John Kautz helped to create the Lodi Integrated Pest Management Program in 2003. This program focused on introducing beneficial insects throughout the vineyards, as well as analyzing the soils and water management. Today, the family practices sustainable viticulture that incorporates not only beneficial insects, but also owl and duck boxes, as well as raptor perches to help throughout the vineyards. Soil fertility programs, cover crops and water management are vital to the maintenance and support of a healthy environment. The family has been instrumental in these programs for over 35 years.

About the Harvest: Our second vintage of this wine was hand selected by Winemaker, Steve Millier, the grapes were harvested at night, so the grapes would arrive to the winery cool to start fermentation. They were brought to the winery for a gentle crushing in small fermenters, then pressed after 10 days of primary fermentation. After, they were put into small barrels to complete malolactic fermentation.

Tasting Notes: Bright aromas of crème Brule vanilla, followed by flavors of ripe plum, cranberry, olive tapenade and a hint of white pepper and eucalyptus. The sweet middle palate is rich and supple. The finish is full of soft lingering tannins.

Awards: Monterey International Wine Competition, May 2020 **GOLD** (v. 2015)
San Francisco Chronicle Wine Competition, Jan. 2020 **GOLD** (v. 2015)

Technical Information:

Blend: 100% Cabernet Sauvignon

Oak Aging: 15 months, small French oak barrels

Alc. 14.5% pH: 3.8 TA: 6.1 g/l RS: 1.5 g/l

Cases produced: 400 cases UPC: 7 24826 15331 2

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