IRONSTONE VINEYARDS CABERNET SAUVIGNON 2022

Lodi, California





TASTING NOTES: The 2022 Cabernet Sauvignon is rich and complex, but still easily approachable. Its dark cherry and toasted oak aromas tantalize the taste buds that will savor juicy black currant, raspberry and dark cherry flavors. This luscious, well-balanced, wine has a sweet middle palate that finishes with a lovely toasty oak component.

VITICULTURE: The Kautz Family grows Cabernet Sauvignon in several of Lodi's sub-appellations, including Sloughhouse and Alta Mesa. These selected vineyards provide diverse soils that, when combined, create a more complex wine than one location alone.

VINIFICATION: The Ironstone Cabernet Sauvignon is aged for five months in new French and American Oak.

SERVING HINTS: Often referred to as the King of Wines, Cabernet Sauvignon is a classic pairing partner for a variety of roasted, broiled or barbequed beef dishes. Its magnificent flavor and structure also works well with lamb, wild game such as venison and wild boar, hearty vegetarian dishes, as well as strong cheeses.

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): 75% Cabernet Sauvignon, 10% Merlot,

10% Tannat, 5% Petite Verdot

ALCOHOL: 13.5%

TOTAL ACIDITY: 6.1 G/L

RESIDUAL SUGAR: 4.2 G/L

pH: 3.5

