



2024 Lodi 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, orange peel and lavender aromas lead the nose, offering a bright and inviting first impression. On the palate, layers of sweet passion fruit, fresh green apple, and ripe white peach unfold, creating a balanced mid-palate with both vibrancy and depth. The finish is crisp, full-bodied and clean.

Vineyard Notes: Our 2024 Sauvignon Blanc is grown in the Mokelumne River sub-AVA of Lodi. Located in the south-west portion of Lodi, this microclimate 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. Certified Sustainable.

Technical Data

Blend: 90% Sauvignon Blanc, 9% Viognier, 1% Symphony				
Appellation: Lodi				
Alcohol: 12.5%	TA: 6.50 g/l	pH: 3.25	RS: 2.70 g/l	
Aging: Stainless Steel				
UPC: 7 24826 13121 1				
Vegan Wine & Certified California Sustainable Winegrowing Alliance				

IRONSTONE VINEYARDS

