



2023 Limited Release Tempranillo

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: Mountain-grown in the Sierra Foothills, this Tempranillo delivers rich notes of dark cherry, plum, and blackberry with hints of leather, cocoa, and warm spice. Structured yet smooth, with balanced acidity and a long, savory finish, it's a bold but polished expression of this classic varietal.

Vineyard Notes: The Kautz Family grows these grapes on their family vineyard in Calaveras County. The vineyards are located 2400 ft. above sea level where warm days are cooled by the evening mountain air. This area's unique soil of decomposed granite mixed with volcanic sediment and red clay produce a wonderful mineral component.

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.

Technical Data

Blend: 100% Tempranillo				
Appellation: Sierra Foothills				
Alcohol:	14.5%	TA:	5.7 g/l	pH: 3.76
RS: 3.5 g/l				
Aging: 18 months French & American Oak Barrels				
UPC: 7 24826 23121 8				
Production: 287 Cases				

IRONSTONE VINEYARDS



6111 E. Armstrong Road, Lodi, CA 95240 USA



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www.ironstonevineyards.com



2023 Limited Release Petite Sirah

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: Deep, dark, and expressive, the 2023 Petite Sirah showcases an inky purple color with floral aromas and layers of sweet blueberry and plum. Hints of creamy vanilla and soft pepper spice add depth to the full-bodied palate, leading to a smooth, structured mouthfeel and a long, lingering finish.

Vineyard Notes: The Kautz Family grows the Petite Sirah grapes in Calaveras County right in their Estate vineyards. The vineyards are located 2400 ft above sea level where warm days are cooled by the evening mountain air. This area's unique soil of decomposed granite mixes with volcanic sediment and red clay produce a wonderful mineral component.

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Technical Data

Blend: 100% Petite Sirah				
Appellation: Sierra Foothills				
Alcohol:	14.61%	TA:	6.9 g/l	pH: 3.53
RS: 3.5 g/l				
Aging: Five months - New French and American Oak				
UPC: 7 24826 18122 3				
Production: 297 Cases				

IRONSTONE VINEYARDS



2024 Light Harvest White Blend

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: Bright, crisp, and easygoing, this Light Harvest White Blend features fresh aromas of citrus, green apple, and stone fruit. Juicy flavors of pear, lemon, and white peach shine through, finishing clean and refreshing. Lower in alcohol but full of flavor, it's made for sunny afternoons, patio hangs, and easy sipping with friends.

Vineyard Notes: The Kautz Family grows these grapes on their family vineyard in Calaveras County. The vineyards are located 2400 ft. above sea level where warm days are cooled by the evening mountain air. This area's unique soil of decomposed granite mixed with volcanic sediment and red clay produce a wonderful mineral component.

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Technical Data

Blend: 57% Chardonnay, 22% Muscat, 21% Viognier				
Appellation: Sierra Foothills				
Alcohol: 11.0%	TA: 5.5 g/l	pH: 3.83	RS: 3.83 g/l	
Aging: 12 months Stainless Steel Tanks				
UPC: 7 24826 23121 8				
Production: 223 Cases				

IRONSTONE VINEYARDS



2024 Light Harvest Red Blend

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: Bright and approachable, this Light Harvest Red Blend offers inviting aromas of fresh raspberries, cherries, and soft floral notes. The palate is lively and fruit-forward, with flavors of ripe strawberry, red plum, and a touch of cranberry, balanced by smooth tannins and a lighter body. Crafted with lower alcohol and a fresh, vibrant style, this easy-drinking red finishes clean and refreshing—perfect for casual gatherings, warm evenings, and everyday sipping.

Vineyard Notes: The Kautz Family grows these grapes on their family vineyard in Calaveras County. The vineyards are located 2400 ft. above sea level where warm days are cooled by the evening mountain air. This area's unique soil of decomposed granite mixed with volcanic sediment and red clay produce a wonderful mineral component.

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Technical Data

Blend: 100% Tempranillo				
Appellation: Sierra Foothills				
Alcohol:	11.0%	TA:	4.9 g/l	pH: 3.72
RS: 0.10g/l				
Aging: 12 months French & American Oak Barrels				
UPC: 7 2482623121 8				
Production: 161 Cases				

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2024 Limited Release Rosé

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: Beautifully aromatic, this Rosé bursts with floral notes of cherries, orange blossom, gardenia, and fresh roses. The palate is bright and refreshing, layered with juicy cherry, strawberry, watermelon, red apple, and a splash of pink grapefruit. Crisp, light, and refreshing with a clean finish, it's made for sunny days, good company, and sipping all summer long.

Vineyard Notes: The Kautz Family grows these grapes on their family vineyard in Calaveras County. The vineyards are located 2400 ft. above sea level where warm days are cooled by the evening mountain air. This area's unique soil of decomposed granite mixed with volcanic sediment and red clay produce a wonderful mineral component.

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Technical Data

Blend: 42% Viognier, 37% Chardonnay, 21% Muscat				
Appellation: Sierra Foothills				
Alcohol: 12.5%	TA: 5.10 g/l	pH: 3.51	RS: 7.10 g/l	
Aging: 12 Months Stainless Steel Tanks				
UPC: 7 24826 17021 0				
Production: 265 Cases				

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