USA. Lodi, California | 2021

"Smell the baked butter and cream"

Chardonnay matured in oak casks may share wine lovers more strongly than any other wine. Some belong to the group ABC (Anything But Chardonnay) and others are forced to have a sturdy, a wide gourmet glass of oak Chardonnay with lobster, for example, every now and then. And it's not a bad idea at all when you feel, that a glass of good wine could lift your mind towards a better world.

The Kautz family's ambitious project, Ironstone, is headquartered in Lodi, California, but its actual production, visitor center, and the amphitheater used for concerts draw people to the village of Murphys, which was an important center during the California Gold Rush. The combination of excellent wine, events, and high-quality hospitality defines the estate's operations, although their wine production alone is significant both in quantity and quality. Ironstone is one of California's largest family-owned wineries and operates in line with sustainable practices.

COLOR Gold colour, with green notes

AROMA Lush, baked with butter notes, yellow plum, rhubarb, honeysuckle and vanilla

TASTE Dry, freshly acidic, oaky and chewably fruity, with pineapple, mango, passion fruit, apricot and clementine. At the long and rich end, you will feel a hint of toffee and freshly ground white pepper

TIPS FOR USE Versatile food wine for white meat, for oily fish, for shellfish and grilled dishes. Very tasty also with risotto or light pasta.

White wines **WINE TYPE** Chardonnay 100% **GRAPES** Ironstone Vineyards **MANUFACTURER** 14,5% ALCOHOL CONTENT 2 g/l **SUGAR CONTENT**

12 **PACKAGE SIZE** bottle(s) Screw cap **BOTTLE CLOSING** 0.75 I **BOTTLE SIZE** 215026 **PRODUCT**





AVAILABLE FROM FOLLOWING WHOLESALES



NUMBER

























