

# Sémillon 2023



This vintage boasts a beautiful golden color, handpicked at its optimum ripeness for flavor development.

This delightful wine pairs beautifully with any spring or summer charcuterie plate. It is also an ideal match for waterside settings such as riverbanks, lakeshores, poolside, or backyard sprinklers (you get the idea)!

Aromas of luscious stone fruits, such as apricots, peaches, and nectarines, combined with honeysuckle, bright Meyer lemons, and Granny Smith apples.

This wine features a soft texture and bursts of flavor—mangoes, nectarines, sweet Meyer lemons, Gala apples, apricots, and ripe pears. It possesses a clean, well-balanced acidity and a refreshing finish.

## Food Pairings

Try prosciutto-wrapped prawns, fresh peach and jalapeño salsa, or butternut squash risotto.

Explore our extensive selection of recipes at [ironhubwines.com/recipes](http://ironhubwines.com/recipes).

## Winemaker's Notes

The Sémillon originates from our oldest estate vineyard and is crafted with 100% Sémillon grapes.

### Harvest Date

Fall 2023  
Hand-Picked

### Alcohol | pH

13.7% | 3.70

### Composition

100% Sémillon

### Barrels

6 Months in  
Neutral Small  
French Oak Barrels

### Vineyard

Iron Hub Estate

### Appellation

Amador County,  
California