

IRONSTONE

RESERVE

2009 Meritage

Sierra Foothills ~ Estate Grown

Technical Info

Blend:

95% Cabernet Sauvignon,

5% Cabernet Franc,



Aging: 20 months in small

French & American oak

Barrels

Alcohol: 14.5%

TA: 6.0 grams/liter

pH: 3.76

RS: 0.04%

ML Fermentation

Production:

400 cases (6x750ml)

Released:

November 2013

The Vineyards ~ Located at 2400 ft. above sea level, these grapes were estate- grown at our Hay Station Ranch vineyard where warm days are cooled by the evening mountain air. This areas unique soil of decomposed granite mixed with volcanic sediment and red clay produce a wonderful mineral component. Grapes have been grown, in the Sierra Foothills for 150 years.

Sustainable Viticultural Practices ~ At Ironstone, the vineyard manager, has at his disposal, a variety of sound, ecological vineyard practices which can be employed depending on what Mother Nature delivers during the growing season. 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.

Winemaking Processes ~ Our winemaker hand selected grapes throughout our vineyards only using what he deemed the best of each variety. Hand harvested at their peak, each individual lot was fermented, received extended maceration, and was independently aged in small French and American oak barrels in our underground caverns. Hand blasted by local miners, many whose families came for gold in the 1800's, these caverns remain a natural 60 degrees Fahrenheit year-round temperature which slowly lowers the wine's alcohol while preserving its concentration of flavor. After barrel aging, the varietals were blended together, just prior to bottling, and received additional bottle aging prior to release.

Our Winemaker's Notes:

For the 2009 vintage, our winemaker chose four of the noble Bordeaux grape varieties to be a part of this magnificent blend which is an exceptionally elegant full-bodied wine. Aromas of blackberry jam, cassis and cola layered by mint and white pepper are displayed. Luscious cooked berry fruit fills the mouth with hints of vanilla and rich blackberry carries through to a smooth and well-rounded finish.

Executive Chef Recommends:

The French countryside, where meals are prepared with minimal fanfare, is the inspiration for pairing with Meritage. Simple foods, such as coq a vin, Roasted leg of lamb and braised beef brisket are excellent choices.