

IRONSTONE

RESERVE

2011 Cabernet Franc Sierra Foothills ~ Estate Grown

Technical Info

Blend:

90% Cabernet Franc

10% Petite Sirah



Aging: 24 months in small

French & American oak

Barrels

Alcohol: 14.5%

TA: 5.5 grams/liter

pH: 3.69

RS: .3 g/l

ML Fermentation

Production:

950 cases (6x750ml)

Released:

August 2015

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 ~ These fully mature grapes were picked at their peak and delivered to the winery after being selected by our winemaker. After undergoing extended fermentation and maceration, the wine was transferred into small oak barrels and placed into our underground caverns to ensure a fuller, richer, finer wine of true varietal character. 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.

Our Winemaker's Notes:

The **Reserve 2011 Cabernet Franc** is an elegant, rich yet soft wine. With fleshy black cherry, blackberry and spicy oak aromas this seductive Cabernet Franc is worth drinking now or cellaring for a special occasion. Succulent, dark fruit flavors of plum, black cherry with a hint of sweet oak fills the palate and gives way to a smooth, medium finish.

Chef James Recommends:

Cabernet Franc is a surprising wine that pairs well with both light and hearty dishes. It's an excellent choice for chicken Marsala, roasted pork with apple stuffing and roasted or grilled red meats. It can also be a great starter with a salad of sliced Anjou pears with roasted walnuts and blue cheese crumbles.