2017
IRONSTONE RESERVE CABERNET SAUVIGNON

WINE DATA

Producer
Ironstone Vineyards

Region
Sierra Foothills, California

Country
United States

Wine Composition
92% Cabernet Sauvignon
5% Syrah,
3% Petite Verdot

Alcohol
14.5%

Total Acidity
5.1 G/L

Residual Sugar
2.5 G/L

pH
3.76

DESCRIPTION

Seductive and full-bodied cabernet Sauvignon exudes aromas of fresh berries, black currants and black cherries that are laced with eucalyptus, cedar and mint. Big and powerful, yet elegant, this Cabernet exhibits flavors of sweet dark blackberry and plum, with soft and creamy vanilla, and unique mineral qualities found only in wines produced in the Sierra Foothills.

WINEMAKER NOTES

Located at 2,400 feet above sea level, these grapes were Estate-grown at Ironstone's Hay Station Ranch vineyard, 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 produces a wonderful mineral component. Grapes have been grown in the Sierra Foothills for 150 years. The winery practices sustainable viticultural practices such as crop reduction, leaf removal, organic materials and drip irrigation to improve the quality of the grapes and intensity of flavors. Cover crops, which attract beneficial insects, are also employed, as well as the placement of owl and wood duck boxes around the vineyards and ponds to help preserve the surrounding habitats. After harvest, and after undergoing extended fermentation and maceration, the wine was transferred into small French and American oak barrels and placed into underground caverns for 20 months. This ensured a fuller, richer, finer wine of true varietal character. These caverns remain a natural 60° F year-round, which slowly lowers the wine's alcohol while preserving its concentration of flavor.

SERVING HINTS

Serve at room temperature with grilled meats, lamb chops, and strong cheeses. It is also an excellent choice for chocolate desserts such as molten chocolate cake, bittersweet chocolate mousse, or a simple plate of homemade fudge.