IRONSTONE VINEYARDS MERLOT 2021

Lodi, California





TASTING NOTES: Bursting with luscious fruit and soft tannins, for excellent drinkability. Rich, ripe black cherry and black plums lead to a hint of vanilla and toast. Flavors of currants with juicy dark fruit and spicy cedar ends with rounded, well-balanced and complex finish.

VITICULTURE: Merlot grapes for this vintage were grown in several of Lodi's sub-appellations including Alta Mesa, Sloughhouse, Mokelumne River, and Jahant. These different locations provide diverse soils and climate that, when combined, create a more complex wine than coming from one vineyard alone.

VINIFICATION: After undergoing traditional fermentation methods, the Ironstone Merlot is aged in French oak for six months.

INTERESTING FACT: Ironstone practices sustainable viticultural 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.

FAMILY: In 1926, the Kautz family began farming in the Lodi region and in 1958, John Kautz Farms was founded. In 1988, John and his wife Gail, along with their children, Stephen, Kurt, Joan and Jack, built a state-of-the-art winery and entertainment facility in the town of Murphys, the heart of the Gold Rush era, producing their first vintage in 1989. They followed this purchase with Bear Creek, one of the oldest continuously running wineries in Lodi, in 1997. Their vineyard holdings grew exponentially over the next 30 years, to 7,000 acres in both the Sierra Foothills and Lodi. Ironstone's location in Calaveras County, affectionately known as the "Queen of the Sierras," boasts mineral-rich, volcanic terroir, ideal for growing the wide range of varieties that run the gamut, from Chenin Blanc to Zinfandel.

PRODUCER: Ironstone Vineyards ALCOHOL: 14%

REGION: Lodi, California TOTAL ACIDITY: 6.2 G/L

GRAPE(S): 95% Merlot, 5% Petit Verdot RESIDUAL SUGAR: 3.8 G/L

SKU: IVME7-21 pH: 3.58

