

## Wine Composition

 79\% Cabernet Sauvignon, 11\% Merlot, 8\% Cabernet Franc, 2\% MalbecAlcohol
14.5\%

Total Acidity
5.15 G/L

Residual Sugar
$2.5 \mathrm{G} / \mathrm{L}$
pH
3.81

## 2017

 IRONSTONE RESERVE MERITAGE
## DESCRIPTION

For the 2017 vintage, the winemaker chose three of the noble Bordeaux grape varieties to be a part of this blend which is an exceptionally elegant and 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.

## WINEMAKER NOTES

Located at 2,400 feet above sea level, these grapes were 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, volcanic sediment and red clay produces a wonderful mineral component. Grapes have been grown in the Sierra Foothills for 150 years. Ironstone's vineyard manager utilizes a sound ecological practices which can be deployed depending on the weather during the growing season. The winery uses crop reduction, leaf removal, organic materials and drip irrigation to improve the quality of the grapes and intensity of the 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 extended fermentation and maceration, the wine was transferred into small French and American oak barrels and aged in Ironstone's underground caverns for 25 months, to ensure a fuller, richer wine. After aging, the varietals were blended together just before bottling.

## SERVING HINTS

Serve at room temperature with simple dishes, such as coq au vin, roasted leg of lamb and braised beef brisket.

