

IRONSTONE

MERLOT 2016



Description:

The Ironstone 2016 Merlot is bursting with luscious fruit and soft tannins, for excellent “drinkability.” Rich, ripe black cherry and black plums leads to a hint of vanilla and toast. Flavors of currants with juicy dark fruit and spicy cedar ends with a rounded, well-balanced and complex finish.

Winemaker’s Notes:

Merlot grapes for this vintage were grown in several of Lodi’s sub-appellations. These different locations provide diverse soils and climate that, when combined, create a more complex wine than coming from one vineyard alone. 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. The wine spends two months’ aging in new French oak.

Serving Hints:

The softer, fleshier “fruit-forward” nature of this wine makes it a perfect accompaniment to baked pasta dishes such as lasagna, spicy rice dishes like jambalaya, hearty bean dishes with bacon or smoked ham, roast turkey and even grilled salmons or other dense fish, in tomato-based sauces.

PRODUCER:	Ironstone
REGION:	Lodi, California
GRAPE VARIETY:	85% Merlot, 10% Cabernet Sauvignon 5% Cabernet Franc
ALCOHOL %:	14.5%
RESIDUAL SUGAR:	3.0 g/l
pH:	3.58
TOTAL ACIDITY:	5.6 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	37.60	13.25	10	12.50	4x14	72482605121-2	1072482605121-9

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