



2023 Reserve Meritage Sierra Foothills, Estate Grown

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 area's 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.

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.

Winemaker's Notes: Aromas of blackberry jam, cassis, and cola layered by mint and white pepper are beautifully displayed on the nose. Luscious, cooked berry fruit fills the mouth with hints of vanilla, while rich blackberry and dark plum carry through the mid-palate. Subtle notes of baking spice, toasted oak, and cocoa powder add depth and complexity. Silky tannins provide structure without overpowering the fruit, creating a balanced and approachable mouthfeel. The wine finishes smooth and well-rounded, with lingering dark fruit and a touch of warm spice that invites another sip.

Technical Data

Blend: 48% Cabernet Sauvignon, 20% Merlot, 20% Cabernet Franc, 7% Petit Verdot, 5% Malbec				
Appellation:		Sierra Foothills		
Alcohol:	14.5%	TA:	5.6 g/l	pH: 3.72
		RS:	3.72 g/l	
Aging: 18 months French & American Oak Barrels				
Production: 610 cases (6x750ml)				
Bottled: November 2025				



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