



IRONSTONE

Vineyards

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2009 Reserve Meritage

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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.

[Click here](#) for downloadable technical notes.

Wine Profile

Vineyard Notes

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.

Production Notes

Our winemaker hand selected grapes throughout our vineyards only using what he deemed the best of each variety. Hand harvested at their peak, each individual lot was fermented, received extended maceration, and was independently aged in small French and American oak barrels in our underground caverns. 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. After barrel aging, the varietals were blended together, just prior to bottling, and received additional bottle aging prior to release.

Winemaker Notes

4084

Wine Specs

Vintage 2009

Varietal Reserve Meritage

Appellation Calaveras County

Aging and American oak barrels

Wine Enthusiast 92

For the 2006 vintage, our winemaker chose four of the noble Bordeaux grape varieties to be a part of this magnificent blend which is an exceptionally elegant 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.

Food Pairing Notes

The French countryside, where meals are prepared with minimal fanfare, is the inspiration for pairing with Meritage. Simple foods, such as coq a vin, Roasted leg of lamb and braised beef brisket are excellent choices.

Safra 2006. Jantar no Restaurante Cenáculo em 07/03/2016.