



## Iron Horse Vineyards 1998 Blanc de Blancs Technical Data

**Appellation:** Sonoma County-Green Valley

**Winemaker's Tasting Notes:** This is the most distinctive and elegant of the Iron Horse Sparkling Wines. Made from 100% Chardonnay, aged six plus years on the yeast. It is ethereal - like drinking a cloud. It seems to effervesce away in your mouth and tastes like (among other flavors) a perfectly browned slice of sourdough toast.

**Precision Winegrowing at Iron Horse Vineyards:** At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in the Green Valley represents the very best soil, climate and aspects for Pinot Noir and Chardonnay (for both sparkling and still). Our goal is to grow the very best wine grapes we should be growing through what we call "precision winegrowing". All pruning, canopy management, irrigation, cover crop and even harvesting decisions are determined on a block-by-block (and sometimes even vine-by-vine) basis, considering both the vintage at hand and the long term needs of the land. In both our older vineyards and new plantings we use the best tools technology can give us and up to date viticulture - balanced by our 30 years of experience and passion.

**Vineyard Specifics:** The Chardonnay for this Cuvee primarily comes from our Thomas Road Vineyard originally planted with Clone 4 Chardonnay, which is known to have the best berry size to make great sparkling wines with intense flavor and character.

**Average Age of the Vines:** 8 years at harvest

**Harvest Dates:** September 14 - October 1, 1998

**Winemaking Techniques:** All Iron Horse Sparkling are estate bottled, vintage dated *methode champenoise*, which requires not only that the grapes come from one year, but more importantly that the wine is aged on average a minimum of three years on the yeast in the bottle. The disgorging date - when the yeast sediment is expelled - is stamped on the outside of the case.

**Barrels:** 25% barrel fermented in older French oak

**Blend:** 100% Chardonnay

**Malolactic Fermentation:** None

**Date Bottled:** June 1999

**Residual Sugar:** 0.79 g/100ml

**Time en Tirage:** Average seven years on the yeast

**Alcohol:** 12.5% v/v

**Acidity:** 0.66 g/100ml

**pH:** 3:10

**Release Date:** 1st Disgorging November 2005

**Total Production:** 3,954 cases

**Suggested Retail Price:** \$34/bottle

**Food Pairings:** This is a traditional match with oysters, smoked salmon, caviar and pate. It is delicious with melon and prosciutto, Honey Dew and Peeky Toe crab, Porcini tart and it is a natural with roast chicken because it adds a clean, lemony flavor to the dish.