



Iron Horse Vineyards 2001 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 seven 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 Farming: Precision farming is a fact-based wine growing philosophy that utilizes the latest technology - GIS/GPS mapping and CAD computer models - focusing on smaller and more tightly delineated vineyard blocks by soil type, aspect and elevation. All pruning, canopy management, irrigation, cover crop and 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. We use the best tools technology provides and up to date viticulture - balanced by our 30 years of experience and thriving passion.

Vineyard Specifics: The Chardonnay for our Sparklings comes primarily from our Thomas Road Vineyard, planted to a specific clone (Clone 4), which has the best berry size to yield the most delicate juice with the most intense flavor and character.

Average Age of the Vines: 13 years at harvest

Harvest Dates: August 18 - 20, 2001

Winemaking Techniques: All Iron Horse Sparklings 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: None

Blend: 100% Chardonnay

Malolactic Fermentation: None

Date Bottled: May 2002

Residual Sugar: 0.9 g/100ml

Time en Tirage: Five years on the yeast

Alcohol: 13.0% v/v

Acidity: 0.99 g/100ml

pH: 3.14

Release Date: 1st Disgorging April 2007

Total Production: 1,853 cases

Suggested Retail Price: \$37/bottle

Food Pairings: This is a traditional match with oysters, smoked salmon, pate and sushi. It is delicious with melon and prosciutto, garden fresh radishes dabbed with rich, creamy butter with *Fleur de Sel* sea salt. It is a natural with Peekey Toe crab, Porcini tart, roast chicken because it adds a clean, lemony flavor to the dish, baby bok choy and steamed dumplings. Pairs beautifully with Redwood Hill Crotin.



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