



2002 Blanc de Blancs

The **2002 Blanc de Blancs** is the most distinctive and elegant of our Sparklings. Made from 100% chardonnay and aged five plus years on the yeast.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.0% v/v

Acidity: .80 g/100ml

Residual Sugar: 0.61 g/100ml

pH: 3.34

Malolactic Fermentation: None

Barrels: None

Harvest Dates: September 3-5, 2002

Date Bottled: May 2003

Release Date: 1st disgorging, February 2008

Total Production: 1,400 Cases

Suggested Retail Price: \$38.00

Winemaking: In blending this wine we chose three different lots of Chardonnay, each bringing something distinctive to the blend. Hand harvested in the chill of early morning, our Chardonnay is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65° f, retaining the bright aromas and flavors in the wine. The dosage for the 2002 Blanc de Blancs is 7ml Blanc de Blancs LEX with 2ml Estate Chardonnay

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes we should be growing through what we call "precision winegrowing." All pruning, canopy management, irrigation and cover crop 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.

For Sparkling and Still Wine, Precision Harvesting is Key: Our only rule is to make the best wines we can. We wait until harvest to decide sparkling or still, as the only difference is the brix level (or the amount of sugar in the grapes, less for sparklings, more for still). Then winemaker David Munksgard considers berry size (bigger is better for sparklings, smaller for still), the health of the canopy, clone selection, even small details such as the relative dampness of the cover crop can make a difference. If necessary, parts of the same block may be picked on different days.

Tasting Notes & Food Pairings: On the nose, sourdough toast followed by ripe pear, grapefruit, tangerine and Green Valley apples. In the mouth, creamy entry, with mid-palate touches of citrus, ripe pear and farm fresh apple fruit and a crisp, long finish. Match with Tomales Bay Oysters and Apple Mignonette, Gruyere Cheese Gougere, Cold poached Spot Prawns with citrus vinaigrette, Roasted Dungeness crab with chiles and thyme, Meyer Lemon Risotto, Pan seared Black Cod with Beurre Blanc, Poached chicken with leeks, Raw milk Parmesano Reggiano, Heirloom Tomato Salad, Green mango with lime and white pepper and sea salt.



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