



Iron Horse Vineyards 2002 Classic Vintage Brut Technical Data

Appellation: Sonoma County-Green Valley

Winemaker's Tasting Notes: Bold, rich, creamy and delicious, this is the most "classic" of our Sparklings. It is a traditional blend of Chardonnay and Pinot Noir. It's refinement and finesse send off memory bells that say "champagne," though the bright fruit is unmistakably Sonoma County - Green Valley. It is "vintage" quality in every sense of the word.

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 Pinot Noir for our Sparklings tend to come from the oldest vines in the cooler, low lying areas of the property where the fog settles, extending the length of time the grapes hang on the vine developing, great flavor and character. 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 make the most delicate juice with the most intense flavor and character.

Average Age of the Vines: 14 years at harvest

Harvest Dates: August 29 - September 27, 2002

Barrels: None

Blend: 70% Pinot Noir 30%Chardonnay

Malolactic Fermentation : None

Date Bottled: June 2003

Residual Sugar: 0.6 g/100ml

Time en Tirage: Four years on the yeast

Alcohol: 13% v/v

Acidity: 0.73 g/100ml

pH: 3:31

Release Date: 1st Disgorging April 2006

Total Production: 3,500 cases

Suggested Retail Price: \$31/bottle

Food Pairings: Anything salty - peanuts, popcorn, prosciutto, and a nibble of Parmesan cheese. French fries and tempura. It is delicious with Sushi, goes perfectly with clear chicken broth based soup, like spring onion soup. The best no-fat dessert is Brut and fruit - fresh berries in summer, pomegranate seeds in fall and a few thin slices of mango in winter.



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