



Iron Horse Vineyards 2002 Estate Pinot Noir Technical Data

Appellation: Sonoma County-Green Valley

Winemaker's Tasting Notes: The most distinctive character of Iron Horse Pinot Noir is that it goes beyond the bright fruit character typical of the Russian River area, showing deeper, more earthy flavors that are special to Green Valley. This is a very expressive, stylish wine. It has extraordinary depth of flavor and yet the weight and texture of the wine are still so light and silky, it just glides across the palette.

Natural Farming Philosophy: We believe wine is made in the vineyard. In fact, partner and chief winemaker Forrest Tancer calls himself a "wine grower". The creek beds intersecting the property have been allowed to return to their natural state, harboring a natural balance of insects, allowing for minimal intervention. The soil is enriched with our organic compost. We maintain a variety of cover crops for further amelioration and to prevent erosion.

Vineyard Specifics: This wine represents a blend of six distinct blocks of vineyard within the Green Valley estate, at the heart of Sonoma County's star Pinot growing country, parts of which were replanted in the late 80s specifically for still wine, as opposed to the cooler, low lying sections of vineyard, principally down by the creek beds, that we use for Sparkling. Green Valley's principal soil type is called Gold Ridge and is highly prized for its mineral balance, which contributes to wine quality, particularly Pinot Noir.

Average Age of the Vines: 15 years at harvest.

Harvest Dates: September 12 - 21, 2002.

Winemaking Techniques: Hand picked grapes are de-stemmed into stainless steel tanks where they are cold-soaked for seven days. When fermentation is half way complete, the new wine is pressed gently from the skins and transferred to French oak barrels. Fermentation goes to completion in the barrels where the wine is aged until blending and bottling.

Barrels: French

Blend: 100% Pinot Noir

Malolactic Fermentation: 100%

Date Bottled: September 2003

Residual Sugar: Dry

Alcohol: 14.3% v/v

Acidity: 0.6 g/100ml

pH: 3:59

Release Date: January 2005

Total Production: 5,000 cases

Suggested Retail Price: \$30/bottle

Food Pairings: Chanterelle salad, winter squash soup with a dollop of cream. Salmon, grilled quail, duck with fruit sauce, veal, pan roasted pork tenderloin rubbed with allspice and cumin, lamb every way possible, venison. Pasta with Red Hawk cheese and walnuts. Camembert cheese.