



Iron Horse Vineyards 2002 Russian Cuvee Technical Data

Appellation: Sonoma County-Green Valley

Winemaker's Tasting Notes: Russian Cuvee commemorates the style of Sparkling we made for the historic Reagan-Gorbachev Summit Meetings, which ended the Cold War. It is the sweetest of our cuvees - right on the edge of Brut level dry and hits a perfect balance point. The higher dosage doesn't come across as sweet, per se, but makes the wine richer and more floral. It is delicious as an aperitif ... and can also be served with a fruit-based dessert.

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 7, 2002

Barrels: None

Blend: 70% Pinot Noir 30%Chardonnay

Malolactic Fermentation: None

Date Bottled: June 2003

Residual Sugar: 1.4 g/100ml

Time en Tirage: Four years on the yeast

Alcohol: 13.0% v/v

Acidity: 0.73 g/100ml

pH: 3.05

Release Date: 1st Disgorging April 2007

Total Production: 1,068 cases

Suggested Retail Price: \$31/bottle

Food Pairings: Russian Cuvee was originally designed as a toasting wine. It is exceptional with foie gras (for the same reason Sauterne goes with foie gras) as well as the sweet and sour tastes of many Asian dishes. It is surprising with vine-ripened tomatoes and when October rolls around, a fabulous cocktail is Russian Cuvee with a handful of pomegranate seeds bobbing in the glass. For dessert, almond cake with strawberries and whipped cream, or anything to do with ginger.



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