



## Iron Horse Vineyards 2003 Brut Rose Technical Data

**Appellation:** Sonoma County-Green Valley

**Winemaker's Tasting Notes:** This is a full bore, fruit forward, eye popping bubbly. It is without doubt the wildest of our Sparklings and surprisingly dry. It is bright, vibrant and ultra sophisticated. The intensity comes from cold soaking on the skins for seven days (prefermentation) and then cold fermenting the juice to retain the bright, fresh, strawberry and raspberry fruit tones.

**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:** 20 years at harvest

**Harvest Dates:** August 29 & September 7, 2003

**Blend:** 81% Pinot Noir, 19% Chardonnay

**Barrels:** None

**Malolactic Fermentation:** None

**Date Bottled:** June 2004

**Residual Sugar:** 0.8 g/100ml

**Time en Tirage:** Three years on the yeast

**Alch:** 13.0%

**Acidity:** 0.79 g/100ml

**pH:** 3:36

**Release Date:** June 2007

**Total Production:** 1,189 cases

**Suggested Retail Price:** \$50/bottle

**Food Pairings:** Dry Roses are the most versatile food wines. This one is perfect with steak, Mediterranean cuisine, including grilled tuna with a tomato, olive oil and garlic sauce. It is an excellent choice with duck or venison. The consensus among experts is that that it is the best of all possibilities with bar-be-que.



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