



Iron Horse Vineyards 2003 T-bar-T Cabernet Franc Technical Data

Appellation: Alexander Valley, Sonoma County.

Winemaker's Tasting Notes: This is a wonderfully robust and substantial wine, richly flavored with intense cherry and spice. It is a rare and exciting release because we don't always bottle Cabernet Franc as the predominant element in our blends. Past vintages are 2002, 1999 and 1997. Usually our T-bar-T reds are principally Cabernet Sauvignon, but 2003 is an exceptional vintage and in this wine the ratio of Cabernet Sauvignon to Cabernet Franc is reversed.

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 grapes for this wine come from the T-bar-T Vineyard in the northeast corner of the Alexander Valley. The property sits in the foothills rising to an elevation of 800 feet. It is very steep and rugged, yielding intense and luscious fruit.

Average Age of the Vines: 11 years at harvest. Most of T-bar-T was replanted in the 90s due to Phylloxera.

Harvest Dates: September 20, 25 and October 14, 2003

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

Barrels: French and American oak

Blend: 79% CF, 14% CS, 7% PV

Malolactic Fermentation: 100%

Date Bottled: March 2006

Residual Sugar: Dry

Alcohol: 13.5% v/v

Acidity: 0.61 g/100ml

pH: 3.53

Release Date: April 2006

Total Production: 268 cases

Suggested Retail Price: \$35/bottle

Food Pairings: Braised short ribs, grilled venison with chipotle, Boudin noir with whole grain mustard, marrow bones, braised pig's trotter with white beans and sage, grilled Crimini mushrooms, charbroiled eggplant, blackberry glazed spareribs, Fiscalini "Old World" Cheddar cheese, dark chocolate.



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