



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

Appellation: Alexander Valley, Sonoma County.

Winemaker's Tasting Notes: This is a luscious blend of Cabernet, Cabernet Franc and Petit Verdot. It is regal in color - a nearly black, purple beauty. The first smell recalls dark berries, figs, ripe pears, cedar, vanilla, black pepper and dark toasted oak. These deep fruit flavors generously fill and coat the mouth. It is both juicy and mouthwatering. The tannins are smooth, balanced and silky.

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 fabulous, 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. When fermentation is half way complete, the new wine is pressed gently 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: 77% CS, 12% PV, 11% CF

Malolactic Fermentation: 100%

Date Bottled: March 2006

Residual Sugar: Dry

Alcohol: 13.7% v/v

Acidity: 0.63 g/100ml

pH: 3.52

Release Date: April 2006

Total Production: 1,787 cases

Suggested Retail Price: \$35/bottle

Food Pairings: Roasted garlic crostini, French onion soup, black bean soup, blackened duck breast, grilled rib-eye steaks, pot roast, meatloaf, roasted carrots, St. Jorge cheese and any of the triple creams from Cowgirl Creamery.