



## 2003 Classic Vintage Brut

The **2003 Classic Vintage Brut** is a “classic” brut blend of Pinot Noir and Chardonnay, unmistakably Green Valley of Russian River Valley and “vintage” quality in every sense of the word.

### Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** 70% Pinot Noir 30% Chardonnay

**Alcohol:** 13.0% v/v

**Acidity:** .85 g/100ml

**Residual Sugar:** 0.69 g/100ml

**pH:** 3.16

**Malolactic Fermentation:** None

**Barrels:** 15% Barrel Fermented

**Harvest Dates:** August 28 - September 7 2003

**Date Bottled:** May 2004

**Release Date:** 1<sup>st</sup> disgorging, February 2008

**Total Production:** 4,100 Cases

**Suggested Retail Price:** \$33.00

**Winemaking:** Hand harvested in the chilly fog of early morning, our Pinot Noir and Chardonnay grapes are gently pressed as whole clusters yielding base wines of great delicacy. The juice ferments slowly at 62° to 65° f retaining vibrant fruit esters. In blending this wine we chose Pinot Noir and Chardonnay lots that were a bit shy by nose but have lean and angular elements by mouth. What was once shy now exhibits wonderful complexity and creaminess that comes from four plus years of aging on the yeast. The dosage for this wine is 8 ml of Blanc de Blanc LEX.

**Precision Winegrowing:** At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes we should be growing through what we call "precision winegrowing." All pruning, canopy management, irrigation and cover crop 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.

**For Sparkling and Still Wine, Precision Harvesting is Key:** Our only rule is to make the best wines we can. We wait until harvest to decide sparkling or still, as the only difference is the brix level (or the amount of sugar in the grapes, less for sparklings, more for still). Then winemaker David Munksgard considers berry size (bigger is better for sparklings, smaller for still), the health of the canopy, clone selection, even small details such as the relative dampness of the cover crop can make a difference. If necessary, parts of the same block may be picked on different days.

**Tasting Notes & Food Pairings:** By nose; fresh bread, apple blossom and nutmeg. By mouth; brisk acidity, green apple and ripe melon. Pair with raw oysters, Raw vegetables with warm butter or olive oil dipping sauce, French fries with sea salt, aioli or mayonnaise, Aged goat and sheep cheeses, Terrines and pates, Gravlox of salmon or halibut.

