



Iron Horse Vineyards 2003 Estate Chardonnay Technical Data

Appellation: Sonoma County-Green Valley

Winemaker's Tasting Notes: 2003 is an excellent vintage in terms of quality and flavor intensity. It is also a special anniversary vintage, marking our 25th year of making Estate Chardonnay at Iron Horse. It beautifully expresses the bright, focused, clean, sweet-tart flavors of cool, foggy Green Valley. It is beautifully balanced, imparting a delightful "leesy", toasty, perfectly integrated barrel character that doesn't overwhelm the fruit. The texture is soft, smooth, silky and sensuous. The finish, long and lingering.

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 Chardonnay come from 12 different vineyard sites on the estate - each farmed individually and harvested by hand over a 7 day period to achieve the greatest possible uniformity of maturity. The special soil type of the Green Valley area is called Gold Ridge, which is highly prized for its mineral balance, which contributes greatly to wine quality.

Average Age of the Vines: 24 years at harvest

Harvest Dates: September 21 - October 2, 2003

Winemaking Techniques: The grapes are pressed as whole clusters - just as we do with Sparkling Wines. Winemaking variations such as using different strains of yeast, malolactic versus no malolactic, stainless steel fermentation (to encourage high fruit tones) and barrel fermentation (to develop more complexity) resulted in 13 different fermentation lots to choose from in making the perfect master blend.

Barrels: 83% barrel fermented

Blend: 100% Chardonnay

Malolactic Fermentation: 25%

Date Bottled: February 2005

Residual Sugar: 0.2 g/100ml

Alcohol: 14.4% v/v

Acidity: 0.62 g/100ml

pH: 3.17

Release Date: February 2005

Total Production: 10,000 cases

Suggested Retail Price: \$30/bottle

Food Pairings: Enjoy with corn soup, rainbow trout, sole, halibut with mushrooms and asparagus, salmon, steamed lobster, lemon roast chicken served with jasmine rice, veal chop, anything with a cream sauce, goat cheese, walnuts - in other words, as often as possible.