



Iron Horse Vineyards 2003 T-*bar*-T Petit Verdot Technical Data

Appellation: Alexander Valley, Sonoma County.

Winemaker's Tasting Notes: This is a luscious blend of Petit Verdot and Cabernet Sauvignon, unusual for being predominantly Petit Verdot. The variety is traditionally used in Bordeaux in small percentages. It is finding a new role as a straight varietal in Australia. This bottling brings to mind blueberries, mulberries, forest floor and smoky oak. It has a big mouth feel with medium to semi-soft tannins and a ripe, long finish.

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 Date: 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 85% complete, the new wine is pressed gently from the skins and transferred to French oak barrels. Fermentation goes to completion in the barrels where the wine is aged until blending and bottling.

Barrels: French oak

Blend: 78% Petit Verdot, 22% Cabernet Sauvignon

Malolactic Fermentation: 100%

Date Bottled: March 2006

Residual Sugar: Dry

Alcohol: 13.5% v/v

Acidity: 0.65 g/100ml

pH: 3.45

Release Date: October 2006

Total Production: 209 cases

Suggested Retail Price: \$35/bottle

Food Pairings: Robust, hearty game dishes such as venison and smoked duck, spicy meats like salami and capicola, Pepato (which is a sheep's milk cheese with crushed peppercorns) paired with figs.