



2004 Brut LD

LD stands for Late Disgorged, which means aged longer, making it richer, creamier, more refined and elegant. This vintage is aged eight plus years en tirage, resulting in tiny, pinpoint, diffused bubbles. This is our Tête de Cuvée, our top of the line.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 50% Pinot Noir 50% Chardonnay

Alcohol: 13.5% v/v

Acidity: .85 g/100ml

Residual Sugar: 0.4 g/100ml

pH: 2.95

Malolactic Fermentation: None

Barrels: 0% Barrel Fermented

Harvest Dates: August 13 - 20, 2004

Date Bottled: June 2, 2005

Release Date: Current disgorging August, 2013

Total Production: 250 Cases

Suggested Retail Price: \$89.00

Artisanal Winemaking: Hand harvested in the 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 eight plus years of aging on the yeast. The dosage is a special LEX blend of 8 mls of an older vintage sparkling, 4 mls of sugar free blanc de blanc and 2 mls of our 2010 Thomas Road Pinot Noir. Technically a "Nature" brut.

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: A complex sparkling; aromas include pear and apple tart, orange peel and Meyer lemon. By mouth: Rich with a creamy mouth feel, Meyer lemon, lime and a lingering finish. Best matched with rich celebratory food - like pâté and lobster as well as fresh radishes with butter and sea salt, smoked salmon, oysters.



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