



Iron Horse Vineyards 2004 Estate Chardonnay Technical Data

Appellation: Sonoma County-Green Valley

Winemaker's Tasting Notes: This is cool climate Chardonnay - clean, light, bright, and beautifully fresh with an "old world", light handed use of oak. The flavors are sweet-tart Gravenstein apple with tangerine and lime and a core of minerality. It feels fabulous in the mouth, evolves beautifully, showing more of its complexity, as the wine warms up in the glass.

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 9 different vineyard sites on the estate - each farmed individually and harvested by hand over a 8 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: 25 years at harvest.

Harvest Dates: September 2 - 10, 2004.

Winemaking Techniques: The grapes are pressed as whole clusters - just as we do with Sparkling Wines. Each lot is fermented separately, giving us 7 distinct blending components to work with in creating the perfect master blend. There is zero ML in this bottling, which speaks to the exquisite, natural balance special to this vintage. Sadly, the yield was terribly low in 2004, but the quality superb.

Barrels: 100% barrel fermented
Blend: 100% Chardonnay
Malolactic Fermentation: None
Date Bottled: October 2005
Residual Sugar: 0.3 g/100ml

Alcohol: 14.3% v/v
Acidity: 0.66 g/100ml
pH: 3:01
Release Date: January 2007
Total Production: 4,883 cases

Food Pairings: Enjoy with fresh grassy chevre, beet and walnut salad, asparagus soup with citrus cream, rainbow trout, salmon and avocado salsa, grilled scallops with wild mushrooms, fresh summer corn soup, seared baby bok choy, steamed lobster, lemon roast chicken served with jasmine rice.



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