



Iron Horse Vineyards 2004 Estate Pinot Noir Technical Data

Appellation: Sonoma County-Green Valley

Winemaker's Tasting Notes: The most distinctive character of Iron Horse Pinot Noir is that it goes beyond the bright fruit character typical of the Russian River area, showing deeper, more earthy flavors that are special to Green Valley. This is a very expressive, stylish, elegant wine. It has extraordinary depth of flavor. 2004 represents a rich, ripe vintage.

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: This wine represents a blend of four distinct blocks of vineyard within the Green Valley estate, at the heart of Sonoma County's star Pinot growing country, parts of which were replanted in the late 80s specifically for still wine. Green Valley's principal soil type is called Goldridge and is the most sought after for Pinot Noir because of its unique mineral balance, which greatly contributes to wine quality.

Average Age of the Vines: 18 years at harvest.

Harvest Dates: September 1 & 2, 2004.

Winemaking Techniques: Hand picked grapes are de-stemmed into stainless steel tanks where they are cold-soaked (using dry ice) for seven days. When fermentation is half way complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees as the wine ages prior to blending and bottling.

Barrels: French

Blend: 100% Pinot Noir

Malolactic Fermentation: 100%

Date Bottled: January 2006

Residual Sugar: Dry

Alcohol: 13.8% v/v

Acidity: 0.68 g/100ml

pH: 3.45

Release Date: August 2006

Total Production: 1,882 cases

Suggested Retail Price: \$35/bottle

Food Pairings: Chanterelle salad, winter squash soup with a dollop of cream, salmon, grilled quail, duck with fruit sauce, veal, pan roasted pork tenderloin rubbed with allspice and cumin, lamb every way possible, venison, pasta with Red Hawk cheese and walnuts, Camembert cheese.



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