



Iron Horse Vineyards 2004 "Q" Pinot Noir Technical Data

Appellation: Sonoma County-Green Valley

Winemaker's Tasting Notes: This is our first single vineyard bottling from this particular site on the estate. Its most salient characteristic is a distinct clove aroma. It is also darker and more dense and has firmer tannins than both the Estate and the Thomas Road Pinot Noirs, but without being alcoholic or jammy. The bright fruit typical of Green Valley still shines through and the wine is beautifully balanced.

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:

It is called "Q" because that's its designation on our vineyard map. It is a great site - mainly rock, covered with a thin layer of soil. planted in 1985 to alternating Pommard and Geisenheim clones, which is startling to see because one vine is thin and the next is quite thick.

Average Age of the Vines: 19 years at harvest.

Harvest Dates: September 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: 13.5% v/v

Acidity: 0.52 g/100ml

pH: 3.65

Release Date: August 2006

Total Production: 49 cases

Suggested Retail Price: \$70/bottle



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