



Iron Horse Vineyards 2004 Thomas Road Pinot Noir Technical Data

Appellation: Sonoma County-Green Valley

Winemaker's Tasting Notes: Thomas Road Vineyard sits on the highest, most westerly ledge of the Iron Horse estate, which for reasons that we cannot explain - other than simply the magic of Pinot Noir - yields deeper, more intense flavors than even the block of vineyard the width of a ditch away. It is quintessential Green Valley. The flavors are wonderfully profound and yet the weight and texture of the wine is still so light and silky, it just glides across the palette.

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 unique block of vineyard that we think of as an estate within the estate. The soil is pure Gold Ridge, the most sought after soil type for Pinot Noir. This vineyard was planted in 1990 to the Louis Martini "heritage" clone.

Average Age of the Vines: 16 years at harvest.

Harvest Dates: August 31, 2004.

Winemaking Techniques: Hand picked grapes are de-stemmed into stainless steel tanks where they are cold-soaked for seven days. When fermentation is half way complete, the new wine is pressed gently 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: 13.7% v/v

Acidity: 0.55 g/100ml

pH: 3.52

Release Date: August 2004

Total Production: 188 cases

Suggested Retail Price: \$70/bottle

Food Pairings: Liberty Duck rillettes with radish salad and croutons, Savoy spinach with smoked black cod and brandy-balsamic vinaigrette, braised shoulder of free range veal in Straus cream with capers, Joe Matos "St. George" cheese. Organic blueberries with Bellwether crème fraiche.



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