



Iron Horse Vineyards 2004 T-bar-T Viognier Technical Data

Appellation: Alexander Valley, Sonoma County

Winemaker's Tasting Notes: This wine is like pure perfume. It begins with honey, white peach and wildflower aromas, which lead to full, ripe, lingering flavors. This is a very stylish wine and has just the right veneer of oak. It gushes richness, but is balanced by clean, bright, naturally lively acidity.

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 wine come from the T-bar-T Vineyard in the northeast corner of the Alexander Valley. The property sits in the foothills rising to an elevation of 800 feet. It is very steep and rugged, with great outcroppings of serpentine - California's state rock. Only 12 acres are planted to Viognier.

Average Age of the Vines: 11 to 15 years at harvest

Harvest Dates: August 23 - 27, 2004

Winemaking Techniques: The grapes are pressed (not crushed) as whole clusters - just as we do with the grapes for Sparkling Wines. The juice is then barrel fermented in older French oak, followed by a regime of monthly stirring of the lees to provide a wine that has bright fruit, but is still soft and full in the mouth.

Barrels: 100% barrel fermented in French oak

Blend: 100% Viognier

Malolactic Fermentation: None

Date Bottled: July 2005

Residual Sugar: 0.2 g/100ml

Alcohol: 14.1% v/v

Acidity: 0.74 g/100ml

pH: 3.22

Release Date: September 2005

Total Production: 655 cases

Suggested Retail Price: \$24/bottle

Food Pairings: Goes beautifully with figs and prosciutto, steamed clams, fresh bean salad with Dijon mustard and savory herbs, spicy Thai noodles, chicken curry, grilled rabbit, Thanksgiving turkey. For an extravagant pairing, try with seared foie gras and a peach or apricot chutney. For dessert, exotic fruit sorbets or sliced white peaches and Viognier sabayon.



IRON HORSE 9786 Ross Station Road Sebastopol, CA 95472 Phone: 707 887 1507 Fax: 707 887 1337
Email: info@ironhorsevineyards.com Website: www.ironhorsevineyards.com