



## 2005 Bdx-3

The **2005 Bdx-3** is a supple blend of Cabernet Sauvignon, Cabernet Franc and Petit Verdot. It is regal in color - a nearly black, purple beauty. The first smell recalls traditional cigar box qualities, our version of a classic "claret".

### Technical Data:

**Appellation:** Alexander Valley, Sonoma County

**Blend:** 80% Cabernet Sauvignon, 12% Cabernet Franc and 8% Petit Verdot

**Alcohol:** 14.8% v/v

**Acidity:** .71 g/100ml

**Residual Sugar:** 0.2 g/100ml

**pH:** 3.48

**Malolactic Fermentation:** 100%

**Barrels:** 100% French

**Harvest Dates:** October 6 to October 20, 2005

**Date Bottled:** March 2008

**Release Date:** June 2008

**Total Production:** 2057 Cases

**Suggested Retail Price:** \$37.00

**Winemaking:** The hand picked grapes are de-stemmed into stainless steel tanks where they are cold-soaked (using dry ice) for seven days. Before fermentation is 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.

**Precision Winegrowing:** At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our goal is to grow the best winegrapes we should be growing through what we call "precision winegrowing." All pruning, canopy management, irrigation and cover crop 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.

**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, yielding fabulous, luscious fruit.

**Tasting Notes & Food Pairings:** By nose; Cedar, tobacco and blackberry jam. By mouth; full bodied with sweet, chewy tannins, and blueberries. Match with roasted garlic crostini, French onion soup, Black bean soup, Blackened duck breast, Grilled rib-eye steak, Pot roast, Meatloaf with roasted carrots, Medium soft and triple cream cheeses.



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