



2005 Blanc de Blancs

The **2005 Blanc de Blancs** is both vibrant and flavorful, showing elegant and distinctive Chardonnay character; a great food wine. Made from 100% chardonnay and aged four plus years on the yeast, it will, like all of our Blanc de Blancs, improve with time on the cork. 2005 was a particularly perfect year for Blanc de Blancs. The extra days of cool Green Valley fog slowed ripening and allowed the grapes to properly "mature."

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: .86 g/100ml

Residual Sugar: 0.48 g/100ml

pH: 3.06

Malolactic Fermentation: None

Barrels: 35% barrel fermented in older french oak

Harvest Dates: September 14 - 26, 2005

Date Bottled: June 13 2006

Release Date: June 2010

Total Production: 1550 Cases

Suggested Retail Price: \$40.00

Artisanal Winemaking: In blending this wine we used multiple lots of Chardonnay, each one bringing something distinctive to the blend. Hand harvested in the chill of early morning, our Chardonnay is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65° f, retaining the bright aromas and flavors in the wine. The dosage for the 2005 Blanc de Blancs is a mere 2ml of Blanc de Blancs LEX and 2ml of Special LEX (so actually, 99.93% Chardonnay).

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. 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.

For Sparkling and Still Wine, Precision Harvesting is Key: Our only rule is to make the best wines we can. We wait until harvest to decide sparkling or still, as the only difference is the brix level (or the amount of sugar in the grapes, less for sparklings, more for still). Then winemaker David Munksgard considers berry size (bigger is better for sparklings, smaller for still), the health of the canopy, clone selection, even small details such as the relative dampness of the cover crop can make a difference. If necessary, parts of the same block may be picked on different days.

Tasting Notes & Food Pairings: On the nose: lime, hazelnut, toasted wheat and a touch of minerality. In the mouth: Tahitian lime, green apple with some minerality at the finish. A delicious match with sushi and sashimi, teriyaki chicken, and even shabu-shabu, lemony roast chicken, anything made with Thai spices; oysters, crab and shrimp. Also, consider dishes prepared with cream or white sauces.



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