



## 2005 Brut Rosé

The **2005 Brut Rosé** is the least "traditional" of our Sparklings, both in terms of flavor and color. Made from predominantly Pinot Noir, the 2005 vintage is bright, bold and vibrant.

### Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** 81% Pinot Noir 19% Chardonnay

**Alcohol:** 13.5% v/v

**Acidity:** .70 g/100ml

**Residual Sugar:** 0.70 g/100ml

**pH:** 3.17

**Malolactic Fermentation:** None

**Barrels:** None

**Harvest Dates:** September 1 –17, 2005

**Date Bottled:** May 2006

**Release Date:** July 2009

**Total Production:** 950 Cases

**Suggested Retail Price:** \$50.00

**Winemaking:** Hand harvested in the chill of early morning our Pinot Noir grapes are de-stemmed into stainless steel tanks where they are cold-soaked (using dry ice) for seven days. We blend in a bit of steely Chardonnay to add a firm acid backbone. After pressing the juice slowly ferments in stainless steel tanks at 62° to 65° f retaining the bright fresh Pinot Noir fruit tones. The dosage for the 2005 Brut Rosé is 8ml Blanc de Blancs LEX.

**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:** By nose, raspberry, Crenshaw melon and hint of tangerine. In the mouth really ripe strawberry (yet dry), definitely a Pinot Noir. The perfect wine for any steak dinner, grilled tuna and all offal.



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