



2005 Corral Vineyard Chardonnay

The **2005 Corral Vineyard** is the most complex and balanced of the five distinct bottlings produced in this vintage. Sitting amongst our southern-most vineyard blocks is an old cattle corral, which explains why we call those blocks the Corral Vineyard. We blended Chardonnay from two such blocks to craft this full-bodied age worthy wine. Made from 95% Old Wente Clone and 5% Rued Clone. Rated 92 by the Wine Enthusiast.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.9% v/v

Acidity: .77 g/100ml

Residual Sugar: 0.19 g/100ml

pH: 3.09

Malolactic Fermentation: None

Barrels: 100% New French Oak

Harvest Dates: September 28th & 30th, 2005

Date Bottled: March 2006

Release Date: March 2008

Total Production: 311 Cases

Suggested Retail Price: \$38.00

Winemaking: All of our Chardonnay is handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters, for certain lots, we simply destem, while other times a cold soak might be necessary. All of the Corral Vineyard Chardonnay was fermented in small, new, water bent, French oak barrels. Frequent lees stirring contributes to the full and creamy mouth-feel.

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 a single block may be picked on different days.

Tasting Notes & Food Pairings: By nose; lychee, toffee, baked pear and ripe red apple. By mouth; simply put Chardonnay, the way Chardonnay should be, rich and full with firm acidity. Matches best with Morel mushrooms, rich grilled fish (King Salmon or Swordfish), wood roasted game birds, cream sauces, bacon, roasted onions, Gruyere Macaroni & Cheese.



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