



Iron Horse Vineyards 2005 T-bar-T Cuvee R Technical Data

Appellation: Alexander Valley, Sonoma County

Winemaker's Tasting Notes: 2005 is one of the most wonderfully significant vintages in at least two decades. Warm days in the Alexander Valley and dramatically cool nights worked their magic in developing and retaining all of the aroma and flavor compounds any winemaker could dream of. The Sauvignon Blanc was already so explosive with bright fruit that we elected to add just a light touch (1%) of Viognier to add a floral element to the blend. This is a wine with pin-point balance. It has echoes of the excitement of our first blend of blend of Sauvignon Blanc with Viognier in 1991, which was also just 1 %.

Precision Farming: Iron Horse employs sustainable farming practices and is engaged in an integrated program called precision farming. It 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 science provides and up to date viticulture - balanced by our 30 years of experience, thriving passion and love of the land.

Vineyard Specifics: The grapes for this wine come from the T-bar-T estate 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. The SB from this vineyards is naturally more floral than grassy, which is why it blends so beautifully with Viognier.

Average Age of the Vines: 14 to 17 years at harvest

Harvest Dates: September 16, 21 & 22, 2005

Winemaking Techniques: The grapes are gently pressed (not crushed) as whole clusters - just as we do with the grapes for Sparkling Wines. The juice is barrel fermented in a combination of French and American oak. Our goal is to emphasize the fruit and white blossom tones inherent in the Sauvignon Blanc we grow at T-bar-T. Hand plucking off leaves - to allow more sun light to filter through to the grapes - intensifies the floral qualities, which we then push even further by blending with Viognier. We have been making this blend since 1991.

Barrels: 100% barrel fermented in French and American oak

Blend: 99% Sauvignon Blanc, 1% Viognier

Malolactic Fermentation: None

Date Bottled: April 2006

Residual Sugar: 0.3 g/100ml

Alcohol: 14.03% v/v

Acidity: 0.66 g/100ml

pH: 2.78

Release Date: June 2006

Total Production: 1,000 cases

Food Pairings: Raw zucchini salad with rice wine vinaigrette, eggplant crostini, anything to do with tomatoes and basil, bay scallop ceviche in butter lettuce cups, crab tacos, Florida Stone Crabs, grilled chicken Pad Thai, grilled plums with shiso. The New York Times named this the number one white wine for Thanksgiving.



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