



## Iron Horse Vineyards 2005 T-bar-T Viognier Technical Data

**Appellation:** Alexander Valley, Sonoma County

**Winemaker's Tasting Notes:** This wine is like pure perfume. It begins with honey, white peach and wildflower aromas, which lead to full, ripe, lingering flavors. It is very stylish with just a very slight veneer of oak. It gushes richness, but is balanced by clean, crisp, bright, naturally lively acidity. This is our most floral Viognier to date.

**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 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, with great outcroppings of serpentine - California's state rock. Only 12 acres are planted to Viognier.

**Average Age of the Vines:** 12 to 16 years at harvest

**Harvest Dates:** September 21 & 22, 2005

**Winemaking Techniques:** The grapes are pressed (not crushed) as whole clusters - just as we do with the grapes for Sparkling Wines. In 2005 we elected to ferment 70% in stainless steel at very cool temperatures - a technique, which winemaker David Munksgard calls "chill stressing the yeast" to produce more tropical, exotic aromas and flavors. The remaining third of the juice is then barrel fermented in older French oak, followed by rigorous, monthly stirring of the lees to provide a soft, mouth-filling component.

**Barrels:** 70% stainless steel, 30% older French oak

**Blend:** 100% Viognier

**Malolactic Fermentation:** None

**Date Bottled:** April 2006

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

**Alcohol:** 13.87% v/v

**Acidity:** 0.61 g/100ml

**pH:** 3.18

**Release Date:** June 2006

**Total Production:** 1,153 cases

**Suggested Retail Price:** \$24/bottle

**Food Pairings:** Goes beautifully with figs and prosciutto, steamed clams, fresh bean salad with Dijon mustard and savory herbs, spicy Thai noodles, chicken curry, grilled rabbit, Thanksgiving turkey. For an extravagant pairing, try with seared foie gras and a peach or apricot chutney. For dessert, exotic fruit sorbets or sliced white peaches and Viognier sabayon.



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