



2006 Brut Rosé

The **2006 Brut Rosé** is the most exuberant of our Sparklings, both in terms of flavor and color. Made from predominantly Pinot Noir, the 2006 vintage is bright, bold, vibrant and quite dry. The gorgeous color comes from letting the Pinot Noir sit on the skins. This vintage is aged four plus years en tirage.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 81% Pinot Noir 19% Chardonnay

Alcohol: 13.5% v/v

Acidity: .79 g/100ml

Residual Sugar: 0.32 g/100ml

pH: 3.25

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 30 - September 16, 2006

Date Bottled: June 25, 2007

Release Date: Current disgorging, November 2012

Total Production: 1,125 Cases

Suggested Retail Price: \$50.00

Artisanal 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 2006 Brut Rosé is a mere 3 ml of Special Lex (a simple syrup made of 2 ml sugar, 1 ml Chardonnay and 1 ml Pinot Noir)

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, strawberry! In the mouth, strawberry and lemon tempered by time on the yeast in the bottle. Excellent as an aperitif, though still the perfect wine with steak, grilled lobster, rainbow trout and BBQ.



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