



2006 Estate Chardonnay

2006 Estate Chardonnay is signature Green Valley, cool climate perfection. It is a blend of four different clones, UCD 4, Old Wente, Stony Hill and Rued, from seven distinct blocks on the Iron Horse Estate. Rated 91 points by Wine Enthusiast and Wine & Spirits magazines.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.9% v/v

Acidity: .62 g/100ml

Residual Sugar: 0.2 g/100ml

pH: 3.31

Malolactic Fermentation: None

Barrels: 85% fermented in French Oak, (including ~16% water bent barrels)

Harvest Dates: September 28 – October 3, 2006

Date Bottled: October & December 2007

Release Date: July 2008

Total Production: 7,200 Cases

Suggested Retail Price: \$28.00

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 de-stem, while other times a cold soak might be necessary. Frequent lees stirring contributes to the full and creamy mouth-feel while 15% of the blend was cold fermented in stainless steel to retain esters, i.e. brightness, minerality and exotic fruit elements and 9% was barrel fermented with native yeast to add a luscious 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; spiced pear, clementine and banana. By mouth; minerality balanced with lychee. Pair with buttered sourdough croutons, Pomelo (in salads and vinaigrettes), Green mango, Spicy wood fired green chilies, Pan seared baby bok choy, Crisp fennel salad, Celery root remoulade, Raw fish dishes (especially salmon and scallops), Oven roasted prawns and young, soft ripened cheeses.



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