



## 2006 Estate Pinot Noir

The **2006 Estate Pinot Noir** is a signature Green Valley Pinot, showing distinctive "forest floor" earth tones. Rated 91 by Wine & Spirits Magazine

### Technical Data:

**Appellation:** Green Valley of Russian River Valley

**Blend:** 100% Pinot Noir, 7 clones

**Alcohol:** 14.5% v/v

**Acidity:** .0 g/100ml

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

**pH:** 3.62

**Malolactic Fermentation:** 100%

**Barrels:** 100% French, mainly center of France, fire bent, medium to heavy toast.

**Harvest Dates:** September 20th - October 5, 2006

**Date Bottled:** August 2007

**Release Date:** February 2008

**Total Production:** 2,993 Cases

**Suggested Retail Price:** \$40.00

**Winemaking:** Hand picked grapes from five different blocks, seven different clones, Clone 12/Martini Selection, Pomard, Geisenheim, BNV-3, AH113, 115 & 116, are de-stemmed into stainless steel tanks where they are cold-soaked (using dry ice) for seven days. Before fermentation is complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees as the wine ages prior to blending and bottling.

**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; black licorice, intense raspberry, forest floor, roasting herbs. By mouth; sweet cherry, soft tannins, resolved. Match with spring wild mushroom ragu, Seared Lamb Tenderloins, Caramelized chicories, Cone of pomme frites with sea salt and cracked black pepper, Tellegio Cheese, Mesquite grilled rabbit with rosemary, Warm figs, Slow roasted pork ribs, Crispy Sonoma duck, Pizza Bianco.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: [info@ironhorsevineyards.com](mailto:info@ironhorsevineyards.com) Website: [www.ironhorsevineyards.com](http://www.ironhorsevineyards.com)