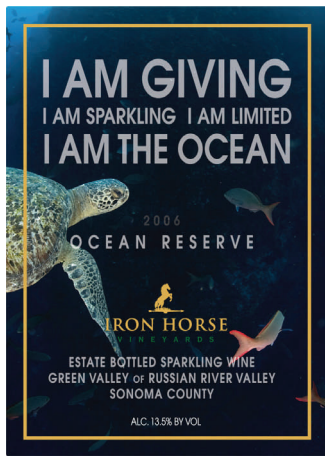




2006 Ocean Reserve

2006 Ocean Reserve The ocean is a source of food, rain, oxygen and beauty. But today, pollution, overfishing and climate change have placed the ocean in crisis. Here is a sip of hope. Iron Horse Vineyards is partnering with National Geographic to help restore the ocean to health. Continuing our commitment, every bottle purchased Iron Horse will donate \$4 to establish marine protected areas and reduce overfishing around the world.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: .93 g/100ml

Residual Sugar: 0.40 g/100ml

pH: 3.07

Malolactic Fermentation: None

Barrels: 75% barrel fermented in older french oak

Harvest Dates: September 14 - 21, 2006

Date Bottled: July 2007

Release Date: Current disgorging November 2011

Total Production: 800 Cases

Suggested Retail Price: \$40.00

Artisanal Winemaking: What makes this cuvee unique is the dosage, the finishing element, originally designed by Iron Horse winemaker David Munksgard and National Geographic's Barton Seaver, named Esquire's 2009 Chef of the Year, a National Geographic Fellow and a champion of sustainable seafood with a newly released cookbook called "For Cod and Country" (the source of the food pairings below).

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, only a dozen miles from the Pacific Coast, 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: The flavors are bright, crisp citrus with a long, toasty finish, expressing Iron Horse's proximity to the ocean. It really speaks to how the ocean affects the special taste and quality of our sparklings. This cuvée is designed to pair with sustainable seafood, like avocado-dill soup with smoked trout, halibut, pink salmon cakes, linguine with mussels, pine nuts and orange.



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