



2006 “Q” Pinot Noir

The **2006 “Q” Pinot Noir** is a “single vineyard” bottling from a great site. This is called “Q” because that’s its designation on our vineyard map.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Pinot Noir

Alcohol: 14.5% v/v

Acidity: .58 g/100ml

Residual Sugar: Dry

pH: 3.62

Malolactic Fermentation: 100%

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

Harvest Dates: September 22nd 2007

Date Bottled: August 2007

Release Date: December 2008

Total Production: 270 Cases

Suggested Retail Price: \$85.00

Winemaking: Hand picked Pomard 4 grapes, 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: Plum, sassafras, black cherry and smoky oak. By mouth: Preserved figs, pomard tannins (i.e. Firm and dry) ripe dark berry fruit on the finish. Match with duck, quail, pheasant, roast pork tenderloin or simply enjoy on it's own.



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