



Iron Horse Vineyards 2006 Rosato Di Sangiovese Technical Data

Appellation: Alexander Valley, Sonoma County

Winemaker's Tasting Notes: This wine is a bright, sophisticated, vibrant, dry rosé made from Sangiovese bled off the tanks. It has an intense strawberry bouquet followed by rich, full-bodied, fruity flavors. It is great as an aperitif and with food. You will want to drink it without end.

Precision Farming: Precision farming is a fact-based wine growing philosophy that utilizes the latest technology - GIS/GPS mapping and CAD computer models - focusing on smaller and more tightly delineated vineyard blocks by soil type, aspect and elevation. All pruning, canopy management, irrigation, cover crop and harvesting 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. We use the best tools technology provides and up to date viticulture - balanced by our 30 years of experience and thriving passion.

Vineyard Specifics: The grapes for this wine come from the T-bar-T Vineyard in the northeast corner of the Alexander Valley. The property sits in the foothills rising to an elevation of 800 feet. It is very steep and rugged, yielding fabulously intense flavors.

Average Age of the Vines: 14 to 18 years at harvest.

Harvest Dates: September 23 & 27, 2006

Winemaking Techniques: The grapes were destemmed (not crushed) into a tank where they steeped on their skins (cold soaked) for seven days. At that time the juice was "bled off" the tank, fermented in stainless steel and bottled separately as this Rosato.

Barrels: None

Blend: 100% Sangiovese

Malolactic Fermentation: None

Date Bottled: March 2007

Residual Sugar: 0.45 g/100ml

Alcohol: 13.5% v/v

Acidity: 0.58 g/100ml

pH: 3.11

Release Date: April 2007

Total Production: 1,863 cases

Suggested Retail Price: \$13/bottle

Food Pairing: Antipasto salad with Molinari hot Toscano salami, Vella Asiago cheese, green pepper, red onion, artichoke hearts, chopped Sicilian olives, garlic, basil and fresh parsley, ceviche, spicy shrimp, Caesar salad, antipasto, pasta, duck salad, salmon, grilled vegetables and steak tartare.