



2006 Wedding Cuvée

The **2006 Wedding Cuvée** is without doubt the most romantic of our Sparklings. Made from predominantly Pinot Noir, it has an enchanting pink gold color. The 2006 vintage is elegant, vibrant and creamy.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 86% Pinot Noir 14% Chardonnay

Alcohol: 13.5% v/v

Acidity: .72 g/100ml

Residual Sugar: 0.50 g/100ml

pH: 3.13

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 30 - September 16, 2006

Date Bottled: May 2007

Release Date: 1st disgorging, August 2009

Total Production: 5,300 Cases

Suggested Retail Price: \$38.00

Winemaking: Wedding Cuvée is our interpretation of a Blanc de Noirs. In blending this wine we choose Pinot Noir lots that are extremely expressive and fruit forward. Then in a decided step away from convention, we blend in a bit of steely Chardonnay to add a firm acid backbone. Hand harvested in the chill of early morning our Pinot Noir is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65° f retaining bright citrus, apple and stone fruit aromas and flavors in the wine. The dosage for the 2006 Wedding is a mere 5ml Special LEX.

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 the same block may be picked on different days.

Tasting Notes & Food Pairings: By nose apricot, hazelnut and red apple. In the mouth peaches, cinnamon with lime at the finish. Try with eggs, cold poached salmon, great with Chinese food, and even works with Wedding cake and chocolate covered strawberries.



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