



2007 Brut Rosé

The **2007 Brut Rosé** is the most vivid and bold of our Sparklings, both in terms of flavor and color. Made mostly from Pinot Noir, the 2007 vintage is bright, full, quite dry with a soft, almost creamy mouthfeel. The gorgeous color comes from letting the Pinot Noir sit on the skins. This vintage is aged four plus years en tirage.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 63% Pinot Noir 37% Chardonnay

Alcohol: 13.5% v/v

Acidity: .79 g/100ml

Residual Sugar: 0.34 g/100ml

pH: 3.10

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 16-28, 2007

Date Bottled: July 2008

Release Date: Current disgorging, August 2011

Total Production: 1,150 Cases

Suggested Retail Price: \$50.00

Artisanal Winemaking: Hand harvested in the chill of early morning our Pinot Noir grapes are de-stemmed into stainless steel tanks where they are cold-soaked (using dry ice) for seven days. We blend in steely Chardonnay to add a firm acid backbone. After pressing the juice slowly ferments in stainless steel tanks at 62° to 65° f retaining the bright fresh Pinot Noir fruit tones. The dosage for the 2007 Brut Rosé is a 22 ml of special Bland de Blancs Lex (a syrup made of 2 ml sugar and 20 ml pre-second fermentation Chardonnay)

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; ripe red fruit, raspberry and dark cherry. In the mouth; full and soft, a touch of strawberry, raspberry, dark cherry and lime. Excellent as an aperitif, though still the perfect wine with steak, grilled lobster and pan fried rainbow trout.



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

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

Email: info@ironhorsevineyards.com Website: www.ironhorsevineyards.com