



2007 Estate Chardonnay

The **2007 Estate Chardonnay** is one of our most complex, balanced and expressive Chardonnays since our first release in 1979, expressing "Estate Bottled," "Precision Winegrowing" and "Artisanal Winemaking." 98% Barrel Fermented and 98% "Heritage Clone." It is cool climate perfection - bright, clean, elegant and balanced.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Chardonnay: 44% Stony Hill, 41% Old Wente, 13% Rued and 2% Clone 4

Alcohol: 13.9 % v/v

Acidity: .66 g/100ml

Residual Sugar: <0.2g/100ml

pH: 3.20

Malolactic Fermentation: None

Barrels: 100% French Oak

Harvest Dates: September 4-19th, 2007

Date Bottled: August 2008

Release Date: February 2010

Total Production: 2,865 Cases

Suggested Retail Price: \$27.00

Artisanal Winemaking: All of our Chardonnay is handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters, for certain lots, we simply destem, while other times a cold soak might be necessary. All of the Corral Vineyard Chardonnay was fermented in small, new, water bent, French oak barrels. Frequent lees stirring contributes to the full and creamy mouth-feel.

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 wine grapes 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 can make a difference. If necessary, parts of a single block may be picked on different days.

Tasting Notes: By nose; lichee and lime. By mouth; tangerine, grapefruit and lime. Pairs beautifully with risotto (including mushroom, green olive and summer garden vegetables), pastas, particularly with a fresh pesto sauce, crab and lobster, spicy peal and eat shrimp, grilled Ahi tuna, corn on the cob, Toma, Port Salut and traditional Emmentaler cheeses.



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