



2007 Estate Pinot Noir

The **2007 Estate Pinot Noir** is a signature Green Valley Pinot, showing distinctive "forest floor" earth tones. The 2006 was rated 91 by Wine & Spirits Magazine and 92 points by Wine Enthusiast.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Pinot Noir, 3 clones

Alcohol: 14.1% v/v

Acidity: .56 g/100ml

Residual Sugar: 0.2 g/100ml

pH: 3.65

Malolactic Fermentation: 100%

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

Harvest Dates: September 4th - 8th 2007

Date Bottled: August 2008

Release Date: January 2008

Total Production: 1800 Cases

Suggested Retail Price: \$45.00

Winemaking: Hand picked grapes from three different blocks, three different clones, Clone 12/Martini Selection, Pomard and Geisenheim 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: Forest Floor, plum jam and cola. By mouth: Dark Cherry, soft resolved sweet tannins with a long finish. Match with stews, mushrooms, roasted chicken, roasted pheasant, roasted duck, roasted quail, rabbit any way and soft ripe cheese. Great with a properly prepared omelette.



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