



2007 Ocean Reserve

2007 Ocean Reserve is a special cuvée created in partnership with National Geographic. Iron Horse gives \$4 a bottle to National Geographic's Ocean Initiative, establishing marine protected areas and supporting sustainable fishing practices around the globe. In two vintages, we have contributed \$66,000 and launched the third release on Earth Day. Who knew saving the planet could be so delicious.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: .97 g/100ml

Residual Sugar: 0.25 g/100ml

pH: 3.00

Malolactic Fermentation: None

Barrels: 100% barrel fermented in older french oak

Harvest Dates: August 24-27, 2007

Date Bottled: July 2008

Release Date: Current disgorging December 2012

Total Production: 950 Cases

Suggested Retail Price: \$40.00

Artisanal Winemaking: What makes this cuvee unique is the dosage, the finishing element, originally designed by Iron Horse winemaker David Munksgard and National Geographic's Barton Seaver, named Esquire's 2009 Chef of the Year, a National Geographic Fellow and a champion of sustainable seafood. The 2007 dosage is 2mls Blanc de Blanc and 6mls of our 2007 Rued Chardonnay.

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, only a dozen miles from the Pacific Coast, 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, fresh bread, grilled citrus and ripe apple. By mouth, grapefruit, lime, hazelnut with a long toasty finish. In the spirit of supporting ocean conservancy, our food pairings focus on wild and farmed seafood that are "best choices" on the Monterey Bay Aquarium Seafood Watch® program. On the West Coast, grilled Pacific Northwest sardines, Dungeness crab from our own backyard near Bodega Bay and farmed oysters from Tomales Bay. On the Eastern seaboard, our Ocean Reserve Cuvée is a natural with steamed clams or stone crab with drawn butter.



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