



2007 Rosé de Pinot Noir

The **2007 Rosé de Pinot Noir** is pretty as pink can be, a fun and refreshing Rosé.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Pinot Noir

Alcohol: 13.5% v/v

Acidity: .61 g/100ml

Residual Sugar: 0.4 g/100ml

pH: 3.32

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 30-September 8, 2007

Date Bottled: December 2007

Release Date: April 2008

Total Production: 417 Cases

Suggested Retail Price: \$18.00

Winemaking: The juice for this wine comes from the saignée (bleeding) of six different Pinot Noir blocks. The grapes are de-stemmed into stainless steel tanks where they are cold-soaked (using dry ice) for seven days. The highly colored juice is then cold-fermented in stainless steel tanks to encourage the formation of bright esters.

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. A portion of the grapes for the 2007 Rosé de Pinot Noir were just the wings (or shoulders) removed a week before the block was harvested.

Tasting Notes & Food Pairings: By nose; ripe watermelon, cranberry, raspberry and rose petal. By mouth; rich mixed berry fruit. Pair with assorted olives, Asparagus with saffron mayonnaise, Rice noodles with palm oil. Wok seared broccoli shoots with fish sauce and chilies, Albacore tuna and Teleme stuffed crepes with Scallion Butter, Rueben Sandwich, Fennel and Black pepper rubbed brisket sandwich with Fennel Slaw, Spicy Picadillo stuffed tacos, Sticky BBQ, Manchego cheese and spring onions, Blue cheeses.



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