



2007 Russian Cuvée

Russian Cuvée commemorates the style of sparklings we made for the historic Reagan - Gorbachev summit meetings, which ended the Cold War. Although richer and fuller than the Classic Vintage Brut and the Brut X, the higher dosage doesn't come across as sweet, just more creamy. Aged four plus years on the yeast in the bottle.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 75% Pinot Noir 25% Chardonnay

Alcohol: 13.5% v/v

Acidity: .90 g/100ml

Residual Sugar: .9 g/100ml

pH: 3.01

Malolactic Fermentation: None

Harvest Dates: August 16 - 31 2007

Date Bottled: July 2008

Release Date: Current disgorging, January 2012

Total Production: 850 Cases

Suggested Retail Price: \$38.00

Artisanal Winemaking: Hand harvested in the chilly fog of early morning, our Pinot Noir and Chardonnay grapes are gently pressed as whole clusters yielding base wines of great delicacy. The juice ferments slowly at 62° to 65° f retaining vibrant fruit esters. In blending this wine we chose Pinot Noir and Chardonnay lots that were a bit shy by nose with a touch of 'fruit forwardness' resulting in a sparkling wine that shows wonderful complexity that is rich, nutty and toasty with a hint of fruit. The unique and complex dosage for this wine is 5ml brut LEX (75% Pinot Noir, 25% Chardonnay), 6ml special LEX (50% Pinot Noir, 50% Chardonnay) and 4ml 2007 Rued 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, toasted hazelnut, autolysed yeast, earth tones and mandarin orange. By mouth, mandarin orange, ripe apple and toasted hazelnuts at the finish. A perfect sipping wine, ideally paired with briny hors d'oeuvres such as smoked salmon on potato cakes, fresh oysters with mignonette or poached shrimp with remoulade sauce.



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