



2007 Wedding Cuvée

The **2007 Wedding Cuvée** is without doubt the most romantic of our Sparklings. Made from predominantly Pinot Noir, it has an exhilarating rosé color. The 2007 vintage is elegant, vibrant and creamy. Truly a celebration. Aged three plus years en tirage.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 88% Pinot Noir 12% Chardonnay

Alcohol: 13.5% v/v

Acidity: .78 g/100ml

Residual Sugar: 0.50 g/100ml

pH: 3.11

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 16 - August 31 2007

Date Bottled: July 2008

Release Date: Current disgorging, February 2012

Total Production: 4,775 Cases

Suggested Retail Price: \$38.00

Artisanal Winemaking: Wedding Cuvée is our interpretation of a Blanc de Noirs. In blending this wine we choose Pinot Noir lots that are extremely expressive and fruit forward (including some lots allowed to sit on the skins for color, weight, and bouquet). Then in a decided step away from convention, we blend in a bit of steely Chardonnay to add a firm acid backbone. Hand harvested in the chill of early morning our Pinot Noir is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65° f retaining bright fruit aromas and flavors in the wine. The dosage for the 2007 Wedding is 4ml Blanc de Blancs LEX.

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 strawberry, minerality and ripe red apple. In the mouth apricot, cherry, strawberry and cardamom, cinnamon with lime at the finish. Match with Asian cuisine, garden fresh vegetables, anything to do with mushrooms. A perfect brunch wine—eggs, berries and salmon, though all you really need is dark, bitter-sweet, high cocoa content chocolate.



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