



2008 Classic Vintage Brut

The **2008 Classic Vintage Brut** is a 'classic' blend of Pinot Noir and Chardonnay, a traditional and elegant showcase of the 2008 vintage, with over three years on the yeast and 'brut' level dry. A perfect sparkling wine with food.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 72% Pinot Noir 28% Chardonnay

Alcohol: 13.5% v/v

Acidity: .8 g/100ml

Residual Sugar: .8 g/100ml

pH: 3.06

Malolactic Fermentation: None

Harvest Dates: August 15 - 29 2008

Date Bottled: July 2009

Release Date: Current disgorging, April 2013

Total Production: 2300 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 dosage for this wine is 18mls of Brut LEX28 (75% Pinot Noir, 25% Chardonnay) 4mls 2007 Rued Clone Chardonnay and 2mls 2010 Thomas Road Pinot Noir.

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: Grapefruit, Toasted nuts, autolyzed yeast, baked custard and tangerine. By mouth: tangerine, ginger, hazelnut with a long finish. Classic Vintage Brut is the quintessential sparkling wine partner for food. It works beautifully with everything from raw oysters with mignonette to a smoked salmon canapé, cracked Dungeness crab or buttermilk fried chicken and biscuits. Its long finish makes it a match for silky scrambled eggs at brunch to a butter poached salmon entrée for dinner.



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