



2008 Corral Vineyard Chardonnay

Sitting amongst our southern-most vineyard blocks is an old cattle corral, which explains why we call those blocks the Corral Vineyard. The **2008 Corral Vineyard** was made from 91% Old Wente Clone and 9% Rued Clone, two of our favorite 'Heritage Clones' which explains the distinctiveness and complexity of the wine. 2008 will be remembered for its erratic weather. It was hot, cold, mild, hot, cold, hot again, and so on, resulting overall in smaller berries. On the upside, the low crop allowed us to micromanage each block. The result: expressive wines that are practically racing out of the bottle.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.1 % v/v

Acidity: .67 g/100ml

Residual Sugar: <0.2g/100ml

pH: 3.26

Malolactic Fermentation: None

Barrels: 100% French Oak

Harvest Dates: September 3-8, 2008

Date Bottled: August, 2009

Release Date: June, 2010

Total Production: 255 Cases

Suggested Retail Price: \$46.00

Artisanal Winemaking: All of our Chardonnay is handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters, for certain lots, we simply destem, while other times a cold soak might be necessary. All of the Corral Vineyard Chardonnay was fermented in small, new, water bent, French oak barrels. Frequent lees stirring contributes to the full and creamy mouth-feel.

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 wine grapes 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 or fermented separately.

Tasting Notes: By nose and mouth; orange peel, autolysed yeast, earth tones, and a touch of minerality. Definitely a formal dining wine.

