



2008 Estate Chardonnay

The **2008 Estate Chardonnay** is signature Green Valley. 100% Barrel Fermented and 100% "Heritage Clone." 2008 will be remembered for it's 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. The oak is beautifully integrated and the finish exceptionally long.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Chardonnay: 34% Stony Hill, 39% Old Wente, 10% Hyde Old Wente and 17% Rued

Alcohol: 13.3 % v/v

Acidity: .67 g/100ml

Residual Sugar: <0.2g/100ml

pH: 3.15

Malolactic Fermentation: None

Barrels: 100% French Oak

Harvest Dates: September 3-9th, 2008

Date Bottled: August 2009

Release Date: February 2010

Total Production: 2,585 Cases

Suggested Retail Price: \$27.00

Artisanal Winemaking: All of our Chardonnay is handled 10 tons (one press lot) at a time. Only as the grapes arrive at the winery do we decide how to treat them. All of the grapes for our Estate Chardonnay are pressed as whole clusters, just as we do with sparkling wine. 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.

Tasting Notes: By nose: Pineapple, mango and honeydew melon with a touch of oak. By mouth: Chardonnay - with a beautiful and balanced acidity and a long lingering finish. A quintessential food wine. Pair this wine with crab cakes, vegetable tempura, calamari, salmon, halibut, snapper, lobster, roasted chicken, chicken and dumplings, grilled mushrooms, fava beans, corn, grilled zucchini and salsa.



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