



2008 Estate Pinot Noir

The **2008 Estate Pinot Noir** is a signature Green Valley Pinot Noir, a perfect expression of both "Estate Bottled," "Precision Winegrowing" and "Artisanal Winemaking". 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% Pinot Noir, 3 clones

Alcohol: 13.5% v/v

Acidity: .57 g/100ml

Residual Sugar: 0.2 g/100ml

pH: 3.56

Malolactic Fermentation: 100%

Barrels: 100% French, mainly center of France, fire bent, medium to heavy toast.

Harvest Dates: September 2nd - 4th 2008

Date Bottled: August 2009

Release Date: February 2010

Total Production: 1290 Cases

Suggested Retail Price: \$50.00

Artisanal Winemaking: Hand picked grapes from three different blocks, three different clones, Clone 12/Martini Selection, Pomard and Geisenheim are de-stemmed into stainless steel tanks where they are cold-soaked (using dry ice) for seven days. Before fermentation is complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees as the wine ages prior to blending and bottling.

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 a single block may be picked on different days.

Tasting Notes & Food Pairings: By nose: Black currant, cola and wild mushrooms. By mouth: Ripe plum, blueberry jam, gentle entry on the palate and a lingering pleasant finish. Match with stews, mushrooms, roasted chicken, roasted pheasant, roasted duck, roasted quail, rabbit any way and soft ripe cheese. Great with a properly prepared omelette.



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