



2008 “Q” Pinot Noir

The **2008 “Q” Pinot Noir** is a “single vineyard” bottling from a great site. The 2008 was the last vintage from “Q” until the vines replanted in 2010 produce a new crop of Pinot Noir, anticipated in 2013 and released in 2015. The block is called “Q” because that’s its designation on our vineyard map.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Pinot Noir

Alcohol: 13.5% v/v

Acidity: .53 g/100ml

Residual Sugar: <0.02

pH: 3.61

Malolactic Fermentation: 100%

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

Harvest Dates: September 3rd 2008

Date Bottled: August 2009

Release Date: April 2011

Total Production: 150 Cases

Suggested Retail Price: \$85.00

Artisanal Winemaking: Hand picked Pomard 4 grapes, 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: Classic Pomard clone; black cherry, fig jam and cedar. By mouth: fig jam, intense raspberry and cedar on the finish, pomard tannins (i.e. firm and dry). Match with stews and roasts, such as goose, duck, quail, pheasant, pork tenderloin or simply enjoy on it's own.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: info@ironhorsevineyards.com Website: www.ironhorsevineyards.com