



2008 UnOaked Chardonnay

It is harder to make Chardonnay without oak than with. The grapes for the 2008 UnOaked primarily come from our Thomas Road Vineyard. This particular vineyard is planted to UCD Clone 4, ideally suited for bright, mineral-dominated, yet rich Chardonnay. 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: 13.5% v/v

Acidity: .52 g/100ml

Residual Sugar: 0.16 g/100ml

pH: 3.48

Malolactic Fermentation: None

Barrels: None

Harvest Dates: September 9 - 16, 2008

Date Bottled: March 2009

Release Date: June 2010

Total Production: 2,800 Cases

Suggested Retail Price: \$26.00

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, while other times a cold soak might be necessary. All of the UnOaked Chardonnay had about one hour of skin contact in the press before pressing, to allow the right amount of skin contact, followed by a cold stainless steel fermentation to retain esters, i.e., minerality and exotic and/or citrus fruit elements.

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 and mouth: ripe grapefruit, minerality and pear with a lingering finish. Perfect with a light lunch as well as olives, salads, mussels, shrimp, pastas with white or tomato sauce, a croque monsieur, a prosciutto and Mozzarella panini or even a ham and swiss on rye sandwich (not too much mustard) and potato chips.



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