



2008 Wedding Cuvée

2008 will be remembered for its erratic weather. It was hot, cold, mild, hot, cold, hot again. On the upside, the low crop allowed us to micromanage each block, resulting in the particularly expressive and elegant Blanc de Noirs with a perfect 'rose petal' color.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 85% Pinot Noir 15% Chardonnay

Alcohol: 13.5% v/v

Acidity: .68 g/100ml

Residual Sugar: 0.39 g/100ml

pH: 3.26

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 19 - August 29 2008

Date Bottled: July 2009

Release Date: Current disgorging, December 2012

Total Production: 3600 Cases

Suggested Retail Price: \$38.00

Artisanal Winemaking: Wedding Cuvée is our interpretation of a Blanc de Noirs. In blending this wine we choose Pinot Noir lots that are extremely expressive and fruit forward. Then in a decided step away from convention, we blend in a bit of steely Chardonnay to add a firm acid backbone. Hand harvested in the chill of early morning our Pinot Noir is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65° f retaining bright fruit aromas and flavors in the wine. The dosage for the 2008 Wedding Cuvée is 2ml Blanc de Blancs LEX (100% Chardonnay), 2ml Special LEX, (50% Chardonnay, 50% Pinot Noir), 2ml 2010 Estate Pinot Noir and 27ml of a pre-fermentation maceration Pinot Noir picked at sparkling Brix 21, allowed to sit on the skins for color and bouquet.

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 the same block may be picked on different days.

Tasting Notes & Food Pairings: By nose nectarine, raspberry and hazelnut. In the mouth stone fruit, pink grapefruit; crisp yet gentle on the mouth. The vibrant, rich qualities make our Wedding Cuvée the perfect partner to a range of dishes. A butter lettuce salad with bacon, gorgonzola and red apple, poached salmon with summer squash and hollandaise or a red and green peppercorn crusted pork tenderloin with fresh mint.



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