



2009 Corral Vineyard Chardonnay

Sitting amongst our southern-most vineyard blocks is an romantic old cattle corral, which explains why we call those blocks the Corral Vineyard. The **2009 Corral Vineyard** was made from 89% Old Wente Clone and 11% Rued Clone, two of our favorite 'Heritage Clones' which explains the elegant, impressive long finish.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay: Old Wente

Alcohol: 13.9% v/v

Acidity: .75 g/100ml

Residual Sugar: <0.2g/100ml

pH: 3.16

Malolactic Fermentation: None

Barrels: 100% French waterbent oak

Harvest Dates: September 10-14, 2009

Date Bottled: July, 2010

Release Date: March 2011

Total Production: 220 Cases

Suggested Retail Price: \$48.00

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, for certain lots, we simply destem, while other times a cold soak might be necessary. All of the Corral Vineyard Chardonnay had at least two hours of skin contact in the press and was fermented in small, water bent, French oak barrels. Frequent lees stirring or 'batonnage', at least three times a week for over seven months 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 or fermented separately.

Tasting Notes: By nose and mouth; minerality, savory and ripe pear, with an impressive long finish. Definitely a formal dining wine. We suggest French classics, such as Sole Meunière, Coquilles St. Jacques, blanquette de veau and American classics, like chicken and dumplings.



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