



## 2009 Estate Chardonnay

The **2009 Estate Chardonnay** is signature Green Valley. 100% Barrel Fermented, 100% "Heritage Clones" and zero malolactic fermentation. 2009 was a cool and dry year, resulting in smaller yields, but intense and complex flavors. The oak is beautifully integrated and the finish exceptionally long.

### Technical Data

**Appellation:** Green Valley of Russian River Valley, Sonoma County

**Blend:** 100% Chardonnay: 53% Old Wente, 25% Hyde Old Wente and 22% Rued

**Alcohol:** 13.8 % v/v

**Acidity:** .76 g/100ml

**Residual Sugar:** <0.2g/100ml

**pH:** 3.08

**Malolactic Fermentation:** None

**Barrels:** 100% French Oak

**Harvest Dates:** September 6-13, 2009

**Date Bottled:** August 2010

**Release Date:** March 2011

**Total Production:** 4,200 Cases

**Suggested Retail Price:** \$27.00

**Artisanal Winemaking:** All of our Estate Chardonnay is handled 10 tons (one press lot) at a time. Only as the grapes arrive at the winery do we decide how to treat them. 75% of the grapes for this vintage had at least an hour of skin contact (sometimes longer), mainly for flavor extraction. The remaining 25% of the Chardonnay grapes were pressed as whole clusters, just as we do with sparkling wine. Frequent lees stirring or 'batonnage', at least three times a week for at least seven months contributes to the complex flavors.

**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.

**Tasting Notes:** By nose: Vanilla and spice, ripe red apple and a touch of lees on the finish. By mouth: Savory, complex and satisfying, a touch of minerality, tarragon and vanilla. Definitely a food wine. Pair this wine with roast chicken, crab cakes, salmon, halibut, lobster, grilled mushrooms, fava beans and buttered corn.



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