



## 2009 Estate Pinot Noir

The **2009 Estate Pinot Noir** is a continuation of our goal to express in the bottle the benefits of "Estate Bottled," "Precision Winegrowing" and "Artisanal Winemaking". 2009 was a dry but consistent year weather-wise. The crop, as in 2008, was relatively low, allowing us to continue to 'micromanage' each of two Thomas Road Pinot Noir blocks.

### Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** 100% Pinot Noir

**Alcohol:** 13.4% v/v

**Acidity:** .64 g/100ml

**Residual Sugar:** 0.2 g/100ml (dry)

**pH:** 3.53

**Malolactic Fermentation:** 100%

**Barrels:** 100% French, mainly central France, fire bent, medium to heavy toast.

**Harvest Dates:** September 3rd and 4th 2009

**Date Bottled:** September 2010

**Release Date:** February 2011

**Total Production:** 760 Cases

**Suggested Retail Price:** \$50.00

**Artisanal Winemaking:** Hand picked grapes from two blocks and single clone, 12/Martini Selection 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 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 & Food Pairings:** By nose: Dark cherry, raspberry jam, blueberry jam, anise and toasted oak. By mouth: medium soft tannins, dark cherry and blueberry jam. Match with stews, roasted fowl, rabbit any way and soft ripe cheese. Great with a properly prepared (i.e. lots of butter and cheese) omelet.



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