



2009 Rainbow Cuvée

Iron Horse Celebrates diversity with this vintage Blanc de Blancs sparkling, 100% Estate Grown Chardonnay, aged three plus years en tirage, balancing crisp, bright flavors with rich maturity. Our family tradition is to make a wish on every rainbow.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: .81 g/100ml

Residual Sugar: 0.92 g/100ml

pH: 2.89

Malolactic Fermentation: None

Barrels: 90% barrel fermented in older french oak

Harvest Dates: August 29 - September 14, 2009

Date Bottled: July 2010

Release Date: Current disgorging February 2014

Total Production: 250 Cases

Suggested Retail Price: \$58.00

Artisanal Winemaking: What makes this cuvee unique is the dosage, 22 mls of lower sugar LEX (liquor d'expedition) and 4 mls of our Thomas Road Pinot Noir.

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, only a dozen miles from the Pacific Coast, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes 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 key 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, hazelnut, caramel custard, burnt orange peel and ripe green apple. By mouth pineapple, grapefruit, custard and Tahitian lime. Full flavored yet delicate, pairs well with many foods, especially oysters, smoked salmon, eggs Benedict, a beautiful filet of sole or angel food cake with strawberries.



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