



## 2009 Summer's Cuvée

This unique, seasonal, vintage cuvée was created expressly for our wine club members, visitors to our tasting room and for special gifts. Perfect for celebrating long days and starry nights. A taste of Summer.

### Technical Data

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

**Blend:** 78% Pinot Noir 22% Chardonnay

**Alcohol:** 13.5% v/v

**Acidity:** .80 g/100ml

**Residual Sugar:** 0.66 g/100ml

**pH:** 3.08

**Malolactic Fermentation:** None

**Barrels:** None

**Harvest Dates:** August 19 - September 14, 2009

**Date Bottled:** August 2010

**Release Date:** Current disgorging, May 2013

**Total Production:** 250 Cases

**Suggested Retail Price:** \$50.00

**Artisanal Winemaking:** Summer's Cuvée is a special expression of our Blanc de Noirs blend. 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 2009 Summer's Cuvée is 42mls of a 10 Brix Chardonnay LEX - the equivalent of ten grams of sugar per 100 ml of wine, blended with our 2011 Rued Chardonnay.

**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: Nasturtium flower, orange blossom, sliced orange and yeast. By mouth: crisp and bright; Rangpur lime, strawberry, with a long and refreshing finish.

Serve with al fresco dining favorites - heirloom tomato panzanella with lots of fresh basil, a plate of shaved prosciutto di Parma and cantaloupe melon, grilled lemon chicken with a nutty quinoa salad or an ahi tuna salade Nicoise.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: [info@ironhorsevineyards.com](mailto:info@ironhorsevineyards.com) Website: [www.ironhorsevineyards.com](http://www.ironhorsevineyards.com)