



2009 Thomas Road Pinot Noir

The **Thomas Road** Vineyard sits on the highest westerly edge of the estate. Year after year, the top 34 rows of block P6 and the hill portions of block P7 of our Thomas Road vineyard have produced distinctly concentrated, elegant and powerful Pinot Noirs. The 2009 Thomas Road Pinot Noir represents our favorite barrels of the vintage.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Pinot Noir

Alcohol: 13.2% v/v

Acidity: .6 g/100ml

Residual Sugar: <0.2 g/100ml

pH: 3.51

Malolactic Fermentation: 100%

Barrels: 100% French, mainly center of France, fire bent, medium to heavy toast.

Harvest Dates: September 3rd and 4th, 2009

Date Bottled: September, 2010

Release Date: April, 2011

Total Production: 195 Cases

Suggested Retail Price: \$85.00

Artisanal Winemaking: Hand picked grapes from two adjacent blocks, and a single 'heritage' clone, 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 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. When making Pinot Noir the key is to avoid any variability of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

Tasting Notes & Food Pairings: By nose: Intense; plum jam, pretty oak, cassis and 'earthiness'. By mouth: Savory, dark cherry, cassis, with an excellent mouthfeel and a persistent finish. Like past Thomas Road Pinot Noirs best, with classic French rustic cuisine such as boeuf bourguignon, coq au vin and even American Classics such as Pot Roast. Also pairs well with soft ripe cheeses (brie or camembert) and anything with mushrooms.



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