



2009 Winter's Cuvée

Winter's Cuvée is a unique, festive vintage Sparkling, created expressly for our wine club members, visitors to our tasting room or for special gifts. Production is very limited. It is a great choice on a cold night when you feel like cozying up with some bubbles. The addition of just a touch of Iron Horse co-founder Audrey Sterling's own brandy makes all the difference.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 74% Pinot Noir 26% Chardonnay

Alcohol: 13.5% v/v

Acidity: .80 g/100ml

Residual Sugar: 1.0 g/100ml

pH: 3.06

Malolactic Fermentation: None

Harvest Dates: August 19 - September 14, 2009

Date Bottled: July 2009

Release Date: Current disgorging, November 2013

Total Production: 250 Cases

Suggested Retail Price: \$50.00

Artisanal Winemaking: Hand harvested in the chilly fog of early morning, our Pinot Noir and Chardonnay grapes are gently pressed as whole clusters yielding base wines of great delicacy. The juice ferments slowly at 62° to 65° f retaining vibrant fruit esters. In blending this wine we chose Pinot Noir and Chardonnay lots that were a bit shy by nose but still showing an appropriate hint of varietal character. What was once shy now exhibits wonderful complexity and creaminess that comes from an average of four years of aging on the yeast. The dosage for this wine is 24 mls of older vintage brut LEX28 (i.e. enough sugar to raise the RS to 1.0 g/100ml), and 1.5 mls of 1987 Audrey Brandy (100% Pinot Noir, bottled in 1994).

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 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. The main 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: Caramelized sugar, toast and 'muscat'. By mouth: Apple pie, nutmeg and vanilla. Pairs beautifully with popcorn drizzled with truffle oil, traditional dinner party hor d'oeuvres, white pizza with mushrooms, roasted pork loin with apples, roast bird with dried apricots in the stuffing, chicken or lamb tangines.



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