



2010 Heritage Clone Chardonnay

The **2010 Heritage Clone Chardonnay** is a selection from one of the newest blocks of our estate, replanted in 2005. Precision winegrowing, cool climate and Gold Ridge soil all came together in 2010, resulting in a full bodied Chardonnay that showcases the beautiful acidity and minerality of the Hyde-Old Wente clone.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Hyde-Old Wente Clone Chardonnay

Alcohol: 13.8% v/v

Acidity: .61 g/100ml

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

pH: 3.28

Malolactic Fermentation: None

Barrels: 100% water bent French Oak

Harvest Date: October 6, 2010

Date Bottled: August, 2011

Total Production: 411 Cases

Suggested Retail Price: \$48.00

Artisanal Winemaking: All of our Chardonnay is handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters, while other times a cold soak might be necessary. The Hyde-Old Wente grapes are pressed as whole clusters - just as we do with Sparkling wines. Fermentation is in 100% French oak barrels, the staves were water bent (instead of fire bent), which tones down the impact of the wood.

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 a single block may be picked on different days.

Tasting Notes & Food Pairings: A powerful and complex nose showing honey, lychee and lime; by mouth, rich and full flavored, showing minerality, mandarin orange and lime. These aromatics and flavors would be accentuated by a seared Ahi tuna with Chinese five spice and avocado, orange - glazed fried calamari or cantaloupe and Prosciutto drizzled with wild honey. Al fresco dining at its best would be grilled fish marinated in olive oil, citrus and fresh herbs over a bed of dressed Cannellini beans.



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