



2010 Native Yeast Chardonnay

The **2010 Native Yeast Chardonnay** is a selection from one of the most prized blocks on the estate. Fermenting with native yeast from the vineyards gives the wine a unique mouth feel and heightens the expression of the Hyde-Old Wente clone.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Hyde - Olde Wente Clone Chardonnay

Alcohol: 14.1% v/v

Acidity: .61 g/100ml

Residual Sugar: 0.2 g/100ml

pH: 3.20

Malolactic Fermentation: None

Barrels: 100% water bent French oak

Harvest Date: October 6, 2010

Date Bottled: August, 2011

Total Production: 535 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 had at least an hour of skin contact in the press, mainly for flavor extraction. Fermentation is in 100% brand new French oak barrels, with the difference that the staves are water bent (instead of fire bent), which tones down the impact of the wood. Frequent lees stirring, or 'batonnage' at least three times a week for over seven months, contributes to the long finish and unique mouth-feel.

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: By nose; Stone-fruit, pineapple and lime on the finish. By mouth; lime, kumquat and minerality with a unique mouth-feel (the result of using native yeast). The depth and complexity of this wine allows it to pair with a wide range of flavors and textures: poached wild salmon with tarragon butter, pappardelle pasta with Dungeness crab, lemon zest and toasted breadcrumbs, veal picatta, or roasted quail with bacon and wild mushroom stuffing.



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