



## 2010 Rued Clone Chardonnay

The **Rued Clone** is a special variety of Chardonnay (some think it's 'native' to Green Valley) with a pronounced floral aroma, which matches perfectly with the area's cool, foggy climate and highly prized Gold Ridge soil.

### Technical Data

**Appellation:** Green Valley of Russian River Valley, Sonoma County

**Blend:** 100% Rued Clone Chardonnay

**Alcohol:** 13.7% v/v

**Acidity:** .78 g/100ml

**Residual Sugar:** <0.2 g/100ml

**pH:** 3.08

**Malolactic Fermentation:** None

**Barrels:** 100% water bent French Oak

**Harvest Date:** September 28 - 29, 2010

**Date Bottled:** July, 2011

**Total Production:** 531 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, for certain lots, we simply destem, while other times a cold soak might be necessary. All of the Rued Clone grapes had at least two hours of skin contact in the press and were fermented in small, water bent, French oak barrels. Frequent lees stirring or 'batonnage', at least three times a week for over seven months contributes to the full and creamy 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, ripe red apple, vanilla and lemon zest. By mouth, classic "Rued" profile: a hint of "musque" lemon zest and lime. Serve with grilled sea food such as trout, sea bass, red snapper, swordfish or lobster. Adding floral citrus flavors to finish your fish, such as Meyer lemon, Rangpur lime or Buddha's hand would accentuate the wine's characteristic aroma.



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