



2010 Summer's Cuvée

This unique, seasonal, vintage cuvée was created expressly for our wine club members, visitors to our tasting room and for special gifts. Perfect for celebrating long days and starry nights. The all Rued Clone Chardonnay dosage makes this a different expression of our 2010 Blanc de Noirs.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 74% Pinot Noir 26% Chardonnay

Alcohol: 13.5% v/v

Acidity: .77 g/100ml

Residual Sugar: 0.53 g/100ml

pH: 3.21

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 27 - September 07, 2010

Date Bottled: August 2011

Release Date: Current disgorging, February, 2014

Total Production: 250 Cases

Suggested Retail Price: \$58.00

Artisanal Winemaking: The Summer's Cuvée is a new interpretation of a Blanc de Noirs. In blending this wine we choose Pinot Noir lots that are extremely expressive and fruit forward. Then in a decided step away from convention, we blend in a bit of steely Chardonnay to add a firm acid backbone. Hand harvested in the chill of early morning our Pinot Noir is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65° f retaining bright fruit aromas and flavors in the wine. The dosage for the 2010 Summer's Cuvée is 32 mls per bottle of our 2011 Rued Clone Chardonnay blended with just enough sugar to raise the "RS" to .53 g/100ml.

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, 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 the same block may be picked on different days.

Tasting Notes & Food Pairings: By nose, peach, honeysuckle, red apple and custard. By mouth, orange blossom, strawberry and honeysuckle.



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