



2010 UnOaked Chardonnay

It is harder to make Chardonnay without oak than with. The grapes for the **2010 UnOaked Chardonnay** primarily come from our Thomas Road Vineyard. This particular block is planted to UCD Clone 4, ideally suited for bright fruit and mineral-dominated, yet rich Chardonnay.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Chardonnay: Clone 4

Alcohol: 13.8% v/v

Acidity: .61 g/100ml

Residual Sugar: <0.2 g/100ml

pH: 3.44

Malolactic Fermentation: None

Barrels: None

Harvest Dates: October 4 - 13, 2010

Date Bottled: August 2011

Release Date: N/A

Total Production: 3,617 Cases

Suggested Retail Price: \$27.00

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. All of the UnOaked Chardonnay had at least one hour of skin contact in the press to control acidity, to avoid fruit-reducing malolactic fermentation, and to extract bright aromatic and flavor compounds. We then follow with a cold stainless steel fermentation (between 60f and 63f) to retain esters, i.e., brightness, minerality and exotic fruit elements.

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: minerality, green melon and mandarin orange. By mouth: crisp minerality, green apple and mandarin orange. Perfect for lunch; sandwiches and salads. A great sit out on the deck wine. Ideal with Dungeness Crab - you don't even need condiments, the wine takes care of that. Cornish Game Hen and a huckleberry sauce in the summer.



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