



## 2010 Wedding Cuvée

This is Iron Horse's most romantic bubbly. It is made from predominantly Pinot Noir and has a slight pink hue. You can debate whether it is a pale rosé or a blanc de noirs. We describe it as dangerously, deliciously easy to drink, fruit forward, dry and elegant, with gorgeous tiny bubbles and a remarkably long finish.

### 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:** 0.40 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, March, 2014

**Total Production:** 4,150 Cases

**Suggested Retail Price:** \$42.00

**Artisanal Winemaking:** Wedding Cuvée is our 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 Wedding Cuvée is 2ml Blanc de Blancs LEX (100% Chardonnay), 2ml Special LEX, (50% Chardonnay, 50% Pinot Noir) and 12ml of a pre-fermentation maceration Pinot Noir picked at sparkling Brix 21, allowed to sit on the skins for color and bouquet.

**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 the same block may be picked on different days.

**Tasting Notes & Food Pairings:** By nose: raspberry, mandarin orange peel and nutmeg. In the mouth stone fruit, pink grapefruit, Tahitian lime, blood orange, raspberry with a gentle mouthfeel. A food friendly wine that works with most styles, sauces and preparations. Pairs well with full flavored fish, pork chops, and chicken. Also try with crispy kale and stir fried vegetables. All you really need is dark, bittersweet chocolate!

