



2011 Estate Chardonnay

The **2011 Estate Chardonnay** is signature cool climate, foggy Green Valley. 100% Barrel Fermented, 100% "Heritage Clones" and zero malolactic fermentation. 2011 was a bitter-sweet year - low yields, but elegant, complex flavors and a wonderfully long finish.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 88% Hyde Old Wente, 12% Rued Clone Chardonnay

Alcohol: 13.5% v/v

Acidity: .64 g/100ml

Residual Sugar: <0.2g/100ml

pH: 3.28

Malolactic Fermentation: None

Barrels: 100% French Oak

Harvest Dates: September 20 - 25, 2011

Date Bottled: August 2012

Total Production: 1,900 Cases

Suggested Retail Price: \$28.00

Artisanal Winemaking: All of our Estate Chardonnay is handled 10 tons (one press lot) at a time. Only as the grapes arrive at the winery do we decide how to treat them. 100% of the Chardonnay grapes were pressed as whole clusters, just as we do with sparkling wine. Frequent lees stirring or 'batonnage', at least three times a week for at least seven months contributes to the complex flavors.

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 wine grapes 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: By nose: complex, including touches of pineapple, melon, green apple, kiwi, and yeast. By mouth: minerality, pineapple, lime, and a gentle mouth feel (a result of extensive batonnage). Our Estate Chardonnay is a classic food wine - roasted cauliflower and cannellini bean salad, thyme-roasted chicken with buttermilk-mashed potatoes and a salad of baby greens, smoky ham and corn chowder. Salmon rillettes on buttered brioche would be a perfect hors d'oeuvre.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: info@ironhorsevineyards.com Website: www.ironhorsevineyards.com