



2011 Estate Pinot Noir

While the **2011 Estate Pinot Noir** can be drunk now, it has great aging potential. 2011 was a low yielding year, but exciting to us as 29% came from our recently replanted Pinot Noir blocks. The low yield enabled us to micromanage the harvest, this Pinot Noir is a result of six pickings, each picked at the optimum maturity, a benefit of being "Estate Bottled".

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Pinot Noir

Alcohol: 13.4% v/v

Acidity: .57 g/100ml

Residual Sugar: >0.2 g/100ml (dry)

pH: 3.62

Malolactic Fermentation: 100%

Barrels: 100% French, mainly central France, fire bent, medium to heavy toast.

Harvest Dates: September 19-29, 2011

Date Bottled: July, 2012

Release Date: November, 2012

Total Production: 1,275 Cases

Suggested Retail Price: \$50.00

Artisanal Winemaking: Hand picked grapes from four blocks and three clones (79% 13/Martini Selection, 19% clone 828 and 2% Calera clone) are de-stemmed into stainless steel tanks, where they are cold-soaked (using dry ice) for seven days, or half ton macro-bins. Before fermentation is complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees (batonage) as the wine ages prior to blending and bottling.

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 & Food Pairings: By nose: A complex combination of forest floor, mulberry, chamomile and toasted oak. By mouth: Mulberry, dark cherry and plum jam with a lingering finish. Favorite pairings for this wine include grilled quail flavored with star anise, tea smoked duck, whole roasted pork loin with rosemary, veal marsala or a seared tenderloin of beef with horseradish cream. The complexity of the estate Pinot Noir also makes it a perfect choice for the richness and wide range of flavors at Thanksgiving dinner.



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