



2011 North Block Pinot Noir

The **North Block** is a mere three acres, facing North and planted to the Calera clone - a "suit case" selection strongly rumored to have come from Domaine de la Romanée-Conti vineyards. The shy yielding, small berry vines were field grafted in 2008 on 420A root stock planted in 2007. The row direction is true North, the vine spacing is 7' x 3' and are cane pruned.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Pinot Noir

Alcohol: 13.6% v/v

Acidity: .55 g/100ml

Residual Sugar: <0.2 g/100ml

pH: 3.61

Malolactic Fermentation: 100%

Barrels: Average age of barrel, 3 years, 100% French, center of France, fire bent, medium + toast and toasted heads.

Barrel Aged: 22 Months

Harvest Date: September 22, 2011

Date Bottled: June, 2013

Release Date: August, 2013

Total Production: 95 Cases

Suggested Retail Price: \$85.00

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 (Goldridge), 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." To achieve uniformity of maturity we map our blocks according to soil type and aspect, then select the appropriate varietal clone and rootstock. 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.

Artisanal Winemaking: Hand picked grapes from a single block and a single clone, are de-stemmed into small open-top fermenters (permitting four to five hand punch downs daily), where they are cold-soaked (using dry ice) for seven days. 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 as the wine goes through malolactic fermentation.

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. When making Pinot Noir the key is to avoid any variability of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

Tasting Notes: The Calera clone is a very shy yielder with loose clusters and small berries, resulting in wines that are moderately dark with soft tannins. By nose; Cassis, Bing cherry, clove and 'cigar box'. By mouth; Bright acidity, soft tannins, Santa Rosa plum and minerality.



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