



## 2011 Thomas Road Pinot Noir

The **Thomas Road** Vineyard sits on the highest, most westerly edge of the estate giving it a unique mezzo - climate. Year after year, the top 34 rows of block P6 and the hill portions of block P7 immediately adjacent produce distinct, complex, earthy and elegant Pinot Noirs. This release represents our favorite barrels from a low yielding vintage.

### Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** 100% Pinot Noir

**Alcohol:** 13.6% v/v

**Acidity:** .57 g/100ml

**Residual Sugar:** <0.2 g/100ml

**pH:** 3.62

**Malolactic Fermentation:** 100%

**Barrels:** 100% French, mainly center of France, fire bent, medium to heavy toast.

**Harvest Dates:** September 29 2011

**Date Bottled:** August, 2011

**Release Date:** November, 2013

**Total Production:** 365 Cases

**Suggested Retail Price:** \$85.00

**Artisanal Winemaking:** Hand picked grapes from two adjacent blocks, and a single 'heritage' clone, Clone 12/Martini Selection are de-stemmed into stainless steel tanks or half ton macro bins 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 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 winegrapes 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. The main 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 & Food Pairings:** By nose; forest floor, stewed plum and toasted oak. By mouth; dark cherry, ripe red plum, anise and cassis. Enjoy with seared lamb tenderloins, caramelized chicories, a cone of pomme frites with sea salt and cracked black pepper, mesquite grilled quail with rosemary and warm figs, slow roasted pork ribs, crispy Sonoma duck, Tellegio cheese, mushroom brie, red wax Gouda.



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