



## 2011 UnOaked Chardonnay

The **2011 UnOaked Chardonnay** is a pure expression of cool, foggy Green Valley. The body and texture are amazing. The wine is remarkably rich and elegant. This is our seventh vintage of making UnOaked. They are worth holding onto as they age so beautifully.

### Technical Data

**Appellation:** Green Valley of Russian River Valley, Sonoma County

**Blend:** 100% Chardonnay: Clone 4

**Alcohol:** 12.8% v/v

**Acidity:** .64 g/100ml

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

**pH:** 3.48

**Malolactic Fermentation:** None

**Barrels:** None

**Harvest Dates:** September 30 - October 1, 2011

**Date Bottled:** June 2012

**Total Production:** 2,050 Cases

**Suggested Retail Price:** \$27.00

**Artisanal Winemaking:** All of our Chardonnay is handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters, while other times a cold soak might be necessary. All of the UnOaked Chardonnay had at least one hour of skin contact in the press to control acidity, to avoid fruit-reducing malolactic fermentation, and to extract bright aromatic and flavor compounds. We then follow with a cold stainless steel fermentation (between 60f and 63f) to retain esters, i.e., brightness, minerality and exotic fruit elements.

**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 a single block may be picked on different days.

**Tasting Notes & Food Pairings:** By nose, ripe, baked pear and grapefruit. By mouth, green apple, mandarin orange and a hint of lime. This is a great vegetable wine. In summer, we love to take a bottle out to the tomato patch. Think simple, clean flavors like smoked trout and warm fingerling potato salad with capers. Also serve as a perfect counter balance to rich and creamy dishes - a seafood risotto or cracked Dungeness crab with drawn butter.



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