



2012 Estate Pinot Noir

2012 was a fabulous vintage. Newly replanted vineyards, heightened wine making and the uniqueness of Green Valley Pinot Noir all come together in a truly gorgeous bottle of wine with raspberry, red cherry flavors, a very pretty, soft, ripe entry and a long silky finish.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Pinot Noir

Alcohol: 13.8% v/v

Acidity: .50 g/100ml

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

pH: 3.66

Malolactic Fermentation: 100%

Barrels: Average age of barrels 3 years, 100% French, mainly central France, fire bent, medium plus toast.

Harvest Dates: September 12 - October 4, 2012

Date Bottled: August, 2013

Release Date: December, 2013

Total Production: 4,700 Cases

Suggested Retail Price: \$50.00

Artisanal Winemaking: Hand picked grapes from 12 blocks, representing five clones (33% 13/Martini Selection, 33% clone 828, 16% Dijon clones. 13% Pommard 5 clone and 5% Calera clone) are de-stemmed into stainless steel tanks or half ton macro-bins, where they are cold-soaked (using dry ice) for up to 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 (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 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. If necessary, parts of a single block may be picked on different days.

Tasting Notes & Food Pairings: By nose; cassis, licorice, black berry, red cherry, raspberry and roasting herbs. By mouth; cola nut, dark cherry, black berry and dried herbs. This is an elegant and very versatile wine with food. It is delicious with salmon, smoked duck, pork tenderloin with rashers of prosciutto ham, heirloom carrots and spaghetti squash, classic coq au vin, mushroom ragout on sourdough toast, triple crème cheese from Cowgirl Creamery.



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