



2012 Rosé de Pinot Noir

The **2012 Rosé de Pinot Noir** is perfectly lovely in the glass, the highest caliber estate grown, cool, foggy Green Valley Pinot Noir.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Pinot Noir

Alcohol: 13.6% v/v

Acidity: .62 g/100ml

Residual Sugar: 0.1 g/100ml

pH: 3.18

Malolactic Fermentation: None

Barrels: None

Harvest Dates: September 18-29 2012

Date Bottled: March 2013

Release Date: August 2013

Total Production: 250 Cases

Suggested Retail Price: \$20.00

Artisanal Winemaking: This wine was made using the saignée method. Meaning we drained a few gallons of juice at the very beginning of a few of our Pinot Noir table wine fermentations. For our Pinot Noir table wine this means a fuller bodied wine due to the increase in skin to juice ration. For our Rosé it means a beautiful, fairly intense rosé color with aromas and flavors to match.

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: Strawberry and raspberry. By mouth: rich and full bodied with intense raspberry fruit. Our Rosé de Pinot Noir has ample body and structure to enable it to pair wonderfully with a range of dishes. On the lighter side - watermelon, feta & basil salad or bay scallop ceviche with fresh avocado. Or go for bolder flavors such as grilled oregano chicken skewers with lemon aioli or a rack of sweet and mildly spicy barbequed ribs.



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