



## 2012 UnOaked Chardonnay

The **2012 UnOaked Chardonnay** is a pure expression of cool, foggy Green Valley. The wine is remarkably rich and elegant. This is our eighth vintage of making UnOaked, but the first using the 'native' Green Valley Rued Clone Chardonnay blended with Clone 4 Chardonnay - all from the estate. With their bright acidity, UnOaked Chardonnays are worth holding onto as they age so beautifully.

### Technical Data

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

**Blend:** 100% Chardonnay: 77% Clone 4, 23% Rued Clone

**Alcohol:** 13.5% v/v

**Acidity:** .56 g/100ml

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

**pH:** 3.36

**Malolactic Fermentation:** None

**Barrels:** None

**Harvest Dates:** September 7 - October 2, 2012

**Date Bottled:** May 2013

**Total Production:** 2,700 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 can 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, a complex blend of stone fruit, green pear and pineapple. By mouth, balanced acidity, grapefruit, Gravenstein apple and minerality. Pairs beautifully with salmon tartar, bacon wrapped scallops, prosciutto, whole wheat pasta and caper pesto. This is a great vegetable wine.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: [info@ironhorsevineyards.com](mailto:info@ironhorsevineyards.com) Website: [www.ironhorsevineyards.com](http://www.ironhorsevineyards.com)