



2013 Rosé de Pinot Noir

The **2013 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: 13.1% v/v

Acidity: .60 g/100ml

Residual Sugar: 0.1 g/100ml

pH: 3.11

Malolactic Fermentation: None

Barrels: None

Harvest Dates: September 15, 2013

Date Bottled: January 2014

Release Date: May 2014

Total Production: 50 Cases and 96 19.5 L Kegs

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 ratio. 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; raspberry, ripe strawberry, watermelon rind and citrus. By mouth; strawberries, cherry and grapefruit. Our Rosé de Pinot Noir has ample body and structure to enable it to pair wonderfully with a wide range of dishes. On the lighter side - fresh avocado and bay shrimp, grilled summer vegetables and Calamari. On the fuller, bolder side, grilled chicken, barbecued ribs or a cheese and charcuterie platter.



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