

## Joy!

Joy! is produced exclusively in magnums. The current release is 63% Pinot Noir and 37% Chardonnay, aged 12 plus years on the yeast in the bottle, resulting in a full-bodied and mature sparkling wine. Each bottle is labeled with the disgorging date.

**Technical Data** 

**Appellation:** Green Valley of Russian River Valley

Blend: 63% Pinot Noir 37% Chardonnay

**Alcohol:** 13.0% v/v **Acidity:** .7 g/100ml

Residual Sugar: 0.85 g/100ml

**pH:** 3.2

**Malolactic Fermentation:** none **Barrels:** 18% barrel fermented

Harvest Dates: September 13 - October 2 1999

Date Bottled: March 2000

Release Date: Current disgorging July 2012

Total Production: 528 magnums Suggested Retail Price: \$189.00

**Winemaking**: Joy! began as a happy mistake when we uncovered a cache of long forgotten, unlabeled magnums from various vineyards going back 10 to 15 years. The first vintage of Joy! created "on purpose" is from 2006, which will be disgorged in 2021. The dosage on this Joy! is 20 ml of Blanc de Blanc Lex.

**Precision Winegrowing:** Iron Horse is located in Green Valley in the coolest, foggiest part of the Russian River Valley, just 13 miles from the Pacific as the crow flies. There are approximately 160 acres in vine, planted exclusively to Chardonnay and Pinot Noir. It is an exquisite estate - all gentle, rolling hills, with a spectacular view from the winery clear across Sonoma County to Mount St. Helena. The predominant soil type is Gold Ridge soil - a sandy clay loam that has excellent drainage and is perfectly balanced in terms of its mineral elements, making it the most sought after soil type in Sonoma County.

**Tasting Notes & Food Pairings:** On the nose croissant, apple butter, tangerines and marmalade; in the mouth, orange marmalade, ripe apple and hazelnut with a creamy mouthfeel. Great on it's own with friends (it is a magnum), foie gras, quiche, truffles and a classic southern breakfast, eggs, ham, grits, biscuits, gravy and all.

