



## 1996 Blanc de Blancs LD Technical Data

**Appellation:** Sonoma County-Green Valley

**Winemaker's Tasting Notes:** LD stands for Late Disgorged, meaning aged longer, which makes the wine richer and creamier. Produced only in exceptional vintages, the blend is composed of our favorite lots, strictly *cuvée* or free run juice. This vintage has burst of juiciness at its core - like a lemon drop. The texture is world-class, *tête de cuvée* caliber. The after-taste is more like after-glow. This is our top of the line.

**Precision Farming:** Precision farming is a fact-based wine growing philosophy that utilizes the latest technology - GIS/GPS mapping and CAD computer models - focusing on smaller and more tightly delineated vineyard blocks by soil type, aspect and elevation. All pruning, canopy management, irrigation, cover crop and harvesting 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. We use the best tools technology provides and up to date viticulture - balanced by our 30 years of experience and thriving passion.

**Vineyard Specifics:** The grapes for this release of LD comes from young Chardonnay vines planted on our "Thomas Road" vineyard - the highest, most westerly part of Iron Horse, which think of as an estate within the estate. This particular clone of Chardonnay (Clone 4) has the best berry size to yield the most delicate juice with the most intense flavor and character.

**Average Age of the Vines:** 6 years at harvest

**Harvest Dates:** August 21, 26, 27, 1996

**Winemaking Techniques:** All Iron Horse Sparklings are estate bottled, vintage dated, *methode champenoise*, which requires not only that the grapes come from one year, but more importantly that the wine is aged a minimum of three years on the yeast in the bottle. Traditionally, a *tête de cuvée* is aged five to eight years *en tirage*, before disgorging, when the yeast sediment is expelled.

**Barrels:** None

**Blend:** 100% Chardonnay

**Malolactic Fermentation:** None

**Date Bottled:** March 1997

**Residual Sugar:** 0.9 g/100ml

**Time en Tirage:** Eight plus years on the yeast

**Alcohol:** 12.4% v/v

**Acidity:** 0.77 g/100ml

**pH:** 3.04

**Release Date:** December 2005

**Total Production:** 1,000 cases

**Suggested Retail Price:** \$60/bottle

**Food Pairings:** Incredible with warm endive salad with shaved Parmigiano and truffles, Maine lobster and corn cakes, caramelized guinea fowl with morel risotto.



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