



Iron Horse Vineyards 2000 T-bar -T Sangiovese Technical Data

Appellation: Alexander Valley, Sonoma County

Winemaker's Tasting Notes: This wine may remind you of bright, juicy Bing cherries, backed by deeper, darker flavors that give it strength and complexity. It is remarkably smooth, which is due in part to its origins in the Alexander Valley, famous for producing wines with soft, melting tannins.

Natural Farming Philosophy: We believe wine is made in the vineyard. In fact, partner and chief winemaker Forrest Tancer calls himself a "wine grower". The creek beds intersecting the property have been allowed to return to their natural state, harboring a natural balance of insects, allowing for minimal intervention. The soil is enriched with compost from the neighboring Redwood Hills goat dairy mixed with our own grape compost.

Vineyard Specifics: The grapes for this wine come from the T-bar-T vineyard in the northeast corner of the Alexander Valley. The property sits in the foothills rising to an elevation of 800 feet. It is very steep and rugged, with great outcroppings of serpentine - California's state rock. Out of 475 acres, only 60 are planted to vine.

Average Age of the Vines: 9 years at harvest

Harvest Dates: September 17, 2000

Winemaking Techniques: The grapes were crushed into a tank where they steeped on their own skins (cold soaked) for seven days. Three days into the cold soak, 20% of the juice was "bled off" to intensify the red wine, also creating a small amount of delicious, dry, ultra sophisticated Rosato. Before fermentation was complete, the wine was drawn off the skins. It finished fermentation in French oak, where it was aged for eleven months prior to bottling.

Barrels: Older French oak

Blend: 90% Sangiovese, 10% Merlot

Malolactic Fermentation: 100%

Date Bottled: August 2002

Residual Sugar: 0.03 g/100ml

Alcohol: 14.5% v/v

Acidity: 0.72 g/100ml

pH: 3:21

Release Date: April 2004

Total Production: 1,400 cases

Suggested Retail Price: \$24/bottle

Food Pairings: Made for uncomplicated, uncontrived, simply delicious country food - mama's cooking: pasta, lamb and white beans, a juicy Florentine steak with braised fennel, spinach and cannellini beans. Sangiovese is naturally "at home" with Pecorino and Caciotta cheese.



IRON HORSE 9786 Ross Station Road Sebastopol, CA 95472 Phone: 707 887 1507 Fax: 707 887 1337
Email: info@ironhorsevineyards.com. Website: www.ironhorsevineyards.com