



## Iron Horse Vineyards 2001 "Thomas Road" Pinot Noir Technical Data

**Appellation:** Sonoma County-Green Valley

**Winemaker's Tasting Notes:** This wine represents all the magic of Pinot Noir. It comes from four acres of vineyard that yield very special flavors, remarkably distinct from the section of vineyard just a few feet away even though they are the same clone, on the same root stock, on the same soil. This is the most masculine of our Pinots. It is more muscular and has very deep, very earthy and mushroomy flavors. It has an amazing depth of character and yet the wine is so silky it simply glides across the palate.

**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 organic compost from the neighboring Redwood Hills goat dairy mixed with our own grape compost.

**Vineyard Specifics:** We think of Thomas Road as an "estate within the estate." This particular section of vineyards lies on the highest, most westerly ledge of the property. It is not subject to frost. The sun breaks through the fog an hour or so earlier in the morning. A light, costal, refreshing breeze picks up an hour or so earlier in the afternoon. The wine is definitely an expression of Gold Ridge soil, which seems to yield deeper, more earthy flavors.

**Average Age of the Vines:** 11 years at harvest.

**Harvest Dates:** September 2, 2001

**Winemaking Techniques:** Hand picked grapes are de-stemmed into stainless steel tanks where they are cold-soaked for seven days. When fermentation is half way complete, the new wine is pressed gently from the skins and transferred to French oak barrels. Fermentation goes to completion in the barrels where the wine is aged until blending and bottling.

**Barrels:** French oak

**Blend:** 100% Pinot Noir

**Malolactic Fermentation:** 100%

**Date Bottled:** September 2002

**Residual Sugar:** Dry

**Alcohol:** 14.4% v/v

**Acidity:** 0.58 g/100ml

**pH:** 3.63

**Release Date:** June 2003

**Total Production:** 400 cases

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



IRON HORSE 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)