



Iron Horse Vineyards 2002 T-bar -T Cabernet Sauvignon Technical Data

Appellation: Alexander Valley, Sonoma County.

Winemaker's Tasting Notes: This is a luscious blend of Cabernet, Cabernet Franc, Merlot and Petit Verdot. It is regal in color - a nearly black, purple beauty. The first smell recalls dark berries, figs, ripe pears, cedar, vanilla, black pepper and dark toasted oak. These deep fruit flavors generously fill and coat the mouth. It is both juicy and mouthwatering. The tannins are smooth, balanced and silky. 2002 is a superlative vintage.

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.

Vineyard Specifics: The grapes for this wine come from the T-bar -T Vineyard in the northeast corner of the Alexander Valley, which Forrest first planted in 1968. The property sits in the foothills rising to an elevation of 800 feet. It is very steep and rugged.

Average Age of the Vines: 10 years at harvest. Most of T-bar -T was replanted in the 90s due to Phylloxera.

Harvest Dates: September 15 - October 3, 2002.

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 and American oak barrels. Fermentation goes to completion in the barrels where the wine is aged until blending and bottling.

Barrels: French and American oak

Blend: 76% CS, 13% CF, 10% ME, 1% PV

Malolactic Fermentation: 100%

Date Bottled: March 2005

Residual Sugar: Dry

Alcohol: 14.3% v/v

Acidity: 0.69 g/100ml

pH: 3.36

Release Date: March 2005

Total Production: 1,600 cases

Suggested Retail Price: \$35/bottle

Food Pairings: Roasted garlic crostini, French onion soup, black bean soup, blackened duck breast, grilled rib-eye steaks, pot roast, meatloft, roasted carrots, St. Jorge chees and any of the triple cream's from Cowgirl Creamery.