



Iron Horse Vineyards 2002 T-bar -T Merlot Technical Data

Appellation: Alexander Valley, Sonoma County.

Winemaker's Tasting Notes: Iron Horse Merlot is distinctive for being powerful and beautifully structured. It is very dark and intense, luscious and very concentrated, bursting with flavors like black raspberry, fine dried herbs and hints of chocolate. This is an exciting and very limited release. We rarely bottle Merlot as the predominant element in our blends. The last time was 1999 and before that 1997. Usually our T-bar-T reds are principally Cabernet Sauvignon, but 2002 is an exceptional vintage and in this wine the ratio of Cabernet Sauvignon to Merlot is reversed.

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: 75% ME, 25% CS

Malolactic Fermentation: 100%

Date Bottled: March 2005

Residual Sugar: Dry

Alcohol: 14.6% v/v

Acidity: 0.75 g/100ml

pH: 3.33

Release Date: March 2005

Total Production: 400 cases

Suggested Retail Price: \$30/bottle

Food Pairings: Tiramisu, tomatoes and goat cheese, macaroni and cheese, seared tuna with roasted peppers, roasted chicken with tarragon, rosemary grilled pork chop, stew of lamb and dried fruit, lentils with bacon, Asiago mashed potatoes, Manchego cheese, brown sugar roasted quince.



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