



## Iron Horse Vineyards 2006 T-bar -T Cuvee R Technical Data

**Appellation:** Alexander Valley, Sonoma County

**Winemaker's Tasting Notes:** This is our final vintage of making is this great blend using the grapes from the T-bar-T vineyard in the Alexander Valley. The percentages have varied from year to year. The 2005 had 1% Viognier; the 2004 had 18%. This release has 9% Viognier. The wine smells exactly like the vineyard in spring when the Buckeye and Manzanitas are in bloom, which impart a white blossom - honeyed aroma, with fresh baby grass and wild iris underfoot.

**Precision Farming:** Iron Horse employs sustainable farming practices and is engaged in an integrated program called precision farming. It 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 science provides and up to date viticulture - balanced by our 30 years of experience, thriving passion and love of the land.

**Vineyard Specifics:** The grapes for this wine come from the T-bar-T estate 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. The SB from this vineyards is naturally more floral than grassy, which is why it blends so beautifully with Viognier.

**Average Age of the Vines:** 15 to 18 years at harvest

**Harvest Dates:** September 16, 21 & 22, 2005

**Winemaking Techniques:** The grapes are gently pressed (not crushed) as whole clusters - just as we do with the grapes for Sparkling Wines. The juice is barrel fermented in a combination of French and American oak. Our goal is to emphasize the fruit and white blossom tones inherent in the Sauvignon Blanc we grow at T-bar-T. Hand plucking off leaves - to allow more sun light to filter through to the grapes - intensifies the floral qualities, which we then push even further by blending with Viognier. We have been making this blend since 1991.

**Barrels:** 91% barrel fermented in French and American oak

**Blend:** 91% Sauvignon Blanc, 9% Viognier

**Malolactic Fermentation:** None

**Date Bottled:** March 2007

**Residual Sugar:** 0.2 g/100ml

**Alcohol:** 13.1% v/v

**Acidity:** 0.72 g/100ml

**pH:** 2.78

**Release Date:** April 2007

**Total Production:** 1,023 cases

**Suggested Retail Price:** \$25/bottle

**Food Pairings:** Raw zucchini salad with rice wine vinaigrette, eggplant crostini, anything to do with tomatoes and basil, bay scallop ceviche in butter lettuce cups, crab tacos, Florida Stone Crabs, grilled chicken Pad Thai, grilled plums with shiso. The New York Times named this the number one white wine for Thanksgiving.



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