



Iron Horse Vineyards 2006 T-bar-T Viognier Technical Data

Appellation: Alexander Valley, Sonoma County

Winemaker's Tasting Notes: This bottling is like pure perfume. It begins with honey, white peach and wildflower aromas, which lead to full, ripe, lingering flavors. It is very stylish, gushing with richness, but balanced by clean crisp, bright, naturally lively acidity. This is our final vintage of producing this lovely wine.

Precision Farming: Precision farming is a fact-based wine growing concept that integrates the latest viticultural practices, technology such as GIS/GPS mapping and CAD computer models - focusing on smaller and more tightly delineated vineyard blocks by soil type, aspect and elevation, and time honored love of the land. 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 technology provides and up to date viticulture - balanced by our 30 years of experience and thriving passion.

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. The 12 acres planted to Viognier are being pulled out by the new owners.

Average Age of the Vines: 13 to 17 years at harvest

Harvest Dates: September 19, 2006

Winemaking Techniques: The grapes are pressed (not crushed) as whole clusters - just as we do with the grapes for Sparkling Wines. In 2006 we elected to ferment 100% in stainless steel at very cool temperatures - a technique that winemaker David Munksgard calls "chill stressing the yeast" to produce more tropical, exotic aromas and flavors.

Barrels: None

Blend: 100% Viognier

Malolactic Fermentation: None

Date Bottled: March 2007

Residual Sugar: 0.2 g/100ml

Alcohol: 14.5% v/v

Acidity: 0.7 g/100ml

pH: 3.06

Release Date: June 2007

Total Production: 889 cases

Suggested Retail Price: \$26/bottle

Accolades: Wine Enthusiast 92 Points

Food Pairings: Goes beautifully with figs and prosciutto, steamed clams, fresh bean salad with Dijon mustard and savory herbs, spicy Thai noodles, chicken curry, grilled rabbit, Thanksgiving turkey. For an extravagant pairing, try with seared foie gras and a peach or apricot chutney. For dessert, exotic fruit sorbets or sliced white peaches and Viognier sabayon.