



2009 Rosé de Pinot Noir

The **2009 Rosé de Pinot Noir** is perfectly lovely in the glass—a rose petal pink—made on purpose from the highest caliber estate grown, cool climate Pinot Noir.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Pinot Noir

Alcohol: 11.5% v/v

Acidity: .61 g/100ml

Residual Sugar: 0.1 g/100ml

pH: 3.10

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August - September 2009

Date Bottled: June 2010

Release Date: June 2010

Total Production: 530 Cases

Suggested Retail Price: \$20.00

Artisanal Winemaking: More a “Blanc de Noirs” than a traditional Rosé. The juice for this wine comes from a ‘second press fraction’ (i.e. additional pressing of the Pinot Noir for our Sparkling cuvées), which is then cold fermented separate from the Sparkling. The result is a bone dry, lower alcohol Rosé, which we really enjoy to drink.

Precision Winegrowing: At Iron Horse “Estate Bottled” means that the winemaking begins in the vineyard. Our location in Green Valley represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes we should be growing through what we call “precision winegrowing.” All pruning, canopy management, irrigation and cover crop 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.

For Sparkling and Still Wine, Precision Harvesting is Key: Our only rule is to make the best wines we can. We wait until harvest to decide sparkling or still, as the only difference is the brix level (or the amount of sugar in the grapes, less for sparklings, more for still). Then winemaker David Munksgard considers berry size (bigger is better for sparklings, smaller for still), the health of the canopy, clone selection, even small details such as the relative dampness of the cover crop can make a difference. If necessary, parts of a single block may be picked on different days.

Tasting Notes & Food Pairings: By nose: Watermelon and raspberry. By mouth: Cantaloupe, watermelon and lime. Pair with anything with heat (as in spicy) like Tlalpeño soup (a Tex-Mex specialty) and barbeque. Or simply enjoy as an aperitif on a beautiful summer day, outside, with some olives.



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