



## 2010 Estate Pinot Noir

While the **2010 Estate Pinot Noir** is ready to drink now, it has great aging potential. 2010 was, by all accounts, an 'interesting year'. However, our picking and sorting crew (many of whom are year round employees) delivered exceptionally sound and flavorful fruit to the winery, the real benefit of being "Estate Bottled".

### Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** 100% Pinot Noir

**Alcohol:** 13.8% v/v

**Acidity:** .57 g/100ml

**Residual Sugar:** 0.2 g/100ml (dry)

**pH:** 3.76

**Malolactic Fermentation:** 100%

**Barrels:** 100% French, mainly central France, fire bent, medium to heavy toast.

**Harvest Dates:** September 2010

**Date Bottled:** August 2011

**Release Date:** November 2011

**Total Production:** 1,050 Cases

**Suggested Retail Price:** \$50.00

**Artisanal Winemaking:** Hand picked grapes from two blocks and single clone, 12/Martini Selection, are de-stemmed into stainless steel tanks where they are cold-soaked (using dry ice) for seven days. Before fermentation is complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees (batonage) as the wine ages prior to blending and bottling.

**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 wine grapes 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: Mulberry, mission fig, forest floor, roasting herbs. By mouth: Plum, mulberry, fire roasted sweet pepper and toasted oak. Serve with fall and winter stews, thin crust wood fired oven pizzas, and of course, perfect for Thanksgiving.



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