



Iron Horse Vineyards 2002 Wedding Cuvee Technical Data

Appellation: Sonoma County-Green Valley

Winemaker's Tasting Notes: Iron Horse is probably best known for Wedding Cuvee. It is without doubt the most romantic of our Sparklings. Made from predominately Pinot Noir, it has an enchanting peach-flesh color. This vintage is more elegant than previous years. It is wonderfully vibrant, yeasty and dangerously easy to drink.

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 ecological balance, allowing for minimal intervention. The soil is enriched with organic compost. We maintain a variety of cover crops for further amelioration and to prevent erosion.

Vineyard Specifics: The sections of Pinot Noir and Chardonnay used for Sparkling tend to come from the oldest vines in the cooler, low lying areas of the property where the fog settles, extending the length of time the grapes hang on the vine, developing great flavor and character.

Average Age of the Vines: 22 years at harvest

Harvest Dates: Aug. 29 - Sept. 7, 2002

Winemaking Techniques: All Iron Horse Sparklings are estate bottled, vintage dated *methode champenoise*, which requires not only that the grapes come from one year, but more importantly how long the wine is aged on the yeast in the bottle. We riddle and disgorge continuously throughout the year. The disgorging date - when the yeast sediment is expelled - is stamped on the outside of the case.

Barrels: None

Blend: 94% Pinot Noir, 6% Chardonnay

Malolactic Fermentation: None

Date Bottled: June 2003

Residual Sugar: 0.7 g/100ml

Time en Tirage: First disgorging, two plus years on the yeast

Alcohol: 13% v/v

Acidity: 0.72 g/100ml

pH: 3:31

Release Date: September 2005

Total Production: 2,083 cases

Suggested Retail Price: \$34/bottle

Food Pairings: Anything goes with a glass of bubbly, but this Sparkling is particularly delicious with a Caesar salad, wilted spinach and bacon salad, crab or shrimp Louie, smoked or poached salmon, anything to do with mushrooms - like a Portobello mushroom sandwich, roast chicken and mushroom, grilled quail. This is one of the few Sparklings you can pair with chocolate, especially chocolate dipped strawberries.