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Iron Horse Vineyards 2004 Bdx-3 Technical Data

Appellation: Alexander Valley, Sonoma County.

Winemaker's Tasting Notes: Bdx-3 is a supple blend of 67% Cabernet Sauvignon, 23% Cabernet Franc and 10% Petit Verdot. It is regal in color - a nearly black, purple beauty. The first smell recalls traditional cigar box qualities with intense, concentrated berry liqueur. The flavors are earthy with wild berry and cassis; the structure is firm and elegant.

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 Tbar-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, yielding fabulous, luscious fruit.

Average Age of the Vines: 12 years at harvest. Most of Tbar-T was replanted in the 90s due to Phylloxera.

Harvest Dates: September 6-24, 2004

Winemaking Techniques: Hand picked grapes are de-stemmed into stainless steel tanks where they are cold-soaked for seven days. Before fermentation is complete, the new wine is pressed gently from the skins and transferred to French and American oak barrels. Fermentation goes to completion in the barrels where the wine is aged until blending and bottling.

Barrels: French and American oak

Blend: 67% CS, 23% CF, 10% PV

Malolactic Fermentation: 100%

Date Bottled: April 2007

Residual Sugar: Dry

Alcohol: 14.4% v/v

Acidity: 0.76 g/100ml

pH: 3.37

Release Date: May 2007

Total Production: 1451 cases

Suggested Retail Price: \$36/bottle

Food Pairings: Roasted garlic crostini, French onion soup, black bean soup, blackened duck breast, grilled rib-eye steak, pot roast, meatloaf with roasted carrots, St. Jorge cheese and any of the triple creams from Cowgirl Creamery.