



Iron Horse Vineyards 2004 T-bar-T Cuvee R Technical Data

Appellation: Alexander Valley, Sonoma County

Winemaker's Tasting Notes: This is a fantastic, highly unusual blend of Sauvignon Blanc and Viognier. The wine smells exactly like the vineyard in Spring when the Buckeye and Manzanita trees are in bloom. The Viognier gives it this perfume and some added weight, which is balanced by the clean, citrusy finish of the Sauvignon Blanc. The wine is called Cuvee R for founding winemaker Forrest Tancer's late mother Renee. There is a dedication to her on the dedication to her on the back label.

Precision Farming: Precision farming is a fact-based wine growing philosophy that utilizes the latest technology - GIS/GPS mapping and CAD computer models - focusing on smaller and more tightly delineated vineyard blocks by soil type, aspect and elevation. 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 estate 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. The SB from this vineyards is naturally more floral than grassy, which is why it blends so beautifully with Viognier.

Average Age of the Vines: 13 to 16 years at harvest

Harvest Dates: August 14 - 27, 2004

Winemaking Techniques: The grapes are gently pressed (not crushed) as whole clusters - just as we do with the grapes for Sparkling Wines. The juice is barrel fermented in a combination of French and American oak. Our goal is to emphasize the fruit and white blossom tones inherent in the Sauvignon Blanc we grow at T-bar-T. Hand plucking off leaves - to allow more sun light to filter through to the grapes - intensifies the floral qualities, which we then push even further by blending with Viognier. We have been making this blend since 1991.

Barrels: 100% barrel fermented in French and American oak

Blend: 80% Sauvignon Blanc, 20% Viognier

Malolactic Fermentation: None

Date Bottled: July 2005

Residual Sugar: 0.3 g/100ml

Alcohol: 13.8% v/v

Acidity: 0.76 g/100ml

pH: 3:00

Release Date: August 2005

Total Production: 1345 cases

Suggested Retail Price: \$24/bottle

Food Pairings: Raw zucchini salad with rice wine vinaigrette, eggplant crostini, anything to do with tomatoes and basil, bay scallop ceviche in butter lettuce cups, crab tacos, grilled chicken Pad Thai, grilled plums with shiso. The New York Times named this the number one white wine for Thanksgiving.



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