



2002 Brut LD

LD means Late Disgorged. Aged 6 plus years on the yeast in the bottle, the longer time on the yeast gives the wine a creamy mouth feel, balanced by an unexpected youthfulness. This is our tête de cuvée. This vintage was named the sole American Sparkling wine in Wine Enthusiast's Top 100 Wines of the Year with a 96 point rating and described as "deliriously delicious."

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 50% Pinot Noir 50% Chardonnay

Alcohol: 13.5% v/v

Acidity: .76 g/100ml

Residual Sugar: 0.48 g/100ml

pH: 3.19

Malolactic Fermentation: None

Harvest Dates: 0% Barrel Fermented
August 29, September 7, 2002

Date Bottled: June 16 2003

Release Date: August 2009

Total Production: 563 Cases

Suggested Retail Price: \$85.00

Winemaking: Hand harvested in the early morning, our Pinot Noir and Chardonnay grapes are gently pressed as whole clusters yielding base wines of great delicacy. The juice ferments slowly at 62° to 65° f retaining vibrant fruit esters. In blending this wine we chose Pinot Noir and Chardonnay lots that were a bit shy by nose but have lean and angular elements by mouth. What was once shy now exhibits wonderful complexity and creaminess that comes from four plus years of aging on the yeast. The dosage for this wine is a mere 4 ml of Special LEX.

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 the same block may be picked on different days.

Tasting Notes & Food Pairings: By nose: Bakers yeast, ripened apple and mandarin orange. By mouth: Meyer lemon and green apple, gentle creamy mouth feel followed by a lingering finish and a touch of yeast. As should be true with all Tête de Cuvées, great by itself. Best matched with "earthy" foods such as mushrooms, truffles, foie gras, sweet breads and even butternut and other winter squashes.

