



## 2006 Tut Cuvée

The **DeYoung Museum** commissioned Iron Horse to produce 500 cases of this special Cuvée to commemorate the King Tut exhibit. Iron Horse has pledged a dollar a bottle to help underwrite the cost of admission for Bay Area school Children.

### Technical Data

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

**Blend:** 86% Pinot Noir 14% Chardonnay

**Alcohol:** 13.5% v/v

**Acidity:** .72 g/100ml

**Residual Sugar:** 0.50 g/100ml

**pH:** 3.13

**Malolactic Fermentation:** None

**Barrels:** None

**Harvest Dates:** August 30 - September 16, 2006

**Date Bottled:** May 2007

**Release Date:** September 10th 2009

**Total Production:** 500 Cases

**Suggested Retail Price:** \$30.00

**Winemaking:** Tut Cuvée is our interpretation of a Blanc de Noirs. In blending this wine we choose Pinot Noir lots that are extremely expressive and fruit forward. Then in a decided step away from convention, we blend in a bit of steely Chardonnay to add a firm acid backbone. Hand harvested in the chill of early morning our Pinot Noir is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65° f retaining bright citrus, apple and stone fruit aromas and flavors in the wine. The dosage for the 2006 Tut is 3ml Brut LEX and 2ml Blanc de Blancs 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 apricot, hazelnut and red apple. In the mouth peaches, cinnamon with lime at the finish. Try with 1,000 year old eggs, Kim Chee, lentils, braised short ribs, anything with a pomegranate sauce and pickles.



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