



Joy!

Joy! is produced only in magnums and aged over 10 years on the yeast in the bottle. A gorgeous combination of elegance, refinement and power.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 60% Pinot Noir 40% Chardonnay

Alcohol: 13.0% v/v

Acidity: .78 g/100ml

Residual Sugar: 0.9 g/100ml

pH: 3.18

Malolactic Fermentation: None

Barrels: none

Harvest Dates: September 10 through September 26th 1995

Date Bottled: April 1996

Release Date: August 2009

Total Production: 50 Cases

Suggested Retail Price: \$147.00

Winemaking: Joy! began as a happy mistake when we uncovered a cache of long forgotten, unlabeled magnums from various vineyards going back 10 to 15 years. The first vintage of Joy! created "on purpose" is from 2006, which will be disgorged in 2021

Precision Winegrowing: Iron Horse is located in Green Valley in the coolest, foggiest part of the Russian River Valley, just 13 miles from the Pacific as the crow flies. There are approximately 160 acres in vine, planted exclusively to Chardonnay and Pinot Noir. It is an exquisite estate - all gentle, rolling hills, with a spectacular view from the winery clear across Sonoma County to Mount St. Helena. The predominant soil type is Gold Ridge soil - a sandy clay loam that has excellent drainage and is perfectly balanced in terms of its mineral elements, making it the most sought after soil type in Sonoma County.

Tasting Notes & Food Pairings: On the nose toasted hazelnut, orange marmalade, ripe red apple; in the mouth, ripe red apple followed by an apricot finish. Serve with anything you'd serve on New Year's Eve, Smoked Salmon, Caviar on Baby Potatoes and Sour Cream, Pâté de Foie Gras, Black Eyed Peas, Ham, Crab or a late night Mushroom Omelet for two.



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