



## Iron Horse Vineyards 2005 Estate Chardonnay Technical Data

**Appellation:** Sonoma County-Green Valley

**Winemaker's Tasting Notes:** 2005 is the quintessential Green Valley vintage. It beautifully expresses the bright, focused, clean, sweet-tart flavors of cool, foggy Green Valley. It is beautifully balanced, imparting a delightful "leesy", toasty, perfectly integrated barrel character that doesn't overwhelm the fruit. The texture is soft, smooth, silky and sensuous. The finish, long and lingering.

**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 Chardonnay come from nine different vineyard sites on the estate - each farmed individually and harvested by hand over a 15 day period to achieve the greatest possible uniformity of maturity. The special soil type of the Green Valley area is called Gold Ridge, which is highly prized for its mineral balance, which contributes greatly to wine quality.

**Average Age of the Vines:** 24 years at harvest

**Harvest Dates:** September 26 - October 10, 2006

**Winemaking Techniques:** The grapes are pressed as whole clusters - just as we do with Sparkling Wines. Winemaking variations such as using different strains of yeast, the mix of new and used barrels, resulted in 13 different fermentation lots to choose from in making the perfect master blend.

**Barrels:** Mix new & used French

**Blend:** 100% Chardonnay

**Malolactic Fermentation:** None

**Date Bottled:** March 2006

**Residual Sugar:** 0.19 g/100ml

**Alcohol:** 14.1% v/v

**Acidity:** 0.85 g/100ml

**pH:** 3:17

**Release Date:** September 2006

**Total Production:** 11,067 cases

**Food Pairings:** Enjoy with corn soup, rainbow trout, sole, halibut with mushrooms and asparagus, salmon, steamed lobster, lemon roast chicken served with jasmine rice, veal chop, anything with a cream sauce, goat cheese, walnuts - in other words, as often as possible.