



## Iron Horse Vineyards 2005 Native Yeast Chardonnay Technical Data

**Appellation:** Sonoma County-Green Valley

**Winemaker's Tasting Notes:** This is Iron Horse's first release using native yeast fermentation. It will make believers in the uniqueness of Chardonnay that can be achieved from individual vineyard sites. This bottling has a remarkably sensual, silky mouth feel. The flavors are tart apple, lemonade, Asian pear and tangerine.

**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 bottling come from three distinct blocks on the estate, located in Green Valley - the coolest, foggiest reach of the Russian River.

**Average Age of the Vines:** 22 years at harvest

**Harvest Dates:** September 28 & 30 & October 3, 2005

**Winemaking Techniques:** The grapes are pressed as whole clusters - just as we do with Sparkling Wines. Three distinct yeast strains were culled from three specific vineyard blocks and carefully nurtured in 10 barrels.

**Barrels:** Mix new & used French oak

**Blend:** 100% Chardonnay

**Malolactic Fermentation:** None

**Date Bottled:** March 2006

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

**Alcohol:** 13.9% v/v

**Acidity:** 0.77 g/100ml

**pH:** 3.09

**Release Date:** September 2006

**Total Production:** 227 cases

**Suggested Retail Price:** \$38/bottle

**Food Pairings:** Ceviche, shell fish, light white fish (petrale sole, rock cod), snap peas, heirloom tomatoes, simple salads with citrus based vinaigrettes, fresh goat cheese.