



Iron Horse Vineyards 2006 UnOaked Chardonnay Technical Data

Appellation: Green Valley

Winemaker's Tasting Notes: This is a young, bright, exciting, fresh, pure expression of Green Valley fruit. It is impressively luscious and complex for a wine that hasn't seen any oak. It has a very, very pretty nose. The flavors are Gravenstein apple and complex citrus with a hint of lime, which is part of the Iron Horse signature along with a distinct minerality. It is ultra smooth and surprisingly creamy.

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. In brief, it is farming for quality.

Vineyard Specifics: The grapes for this UnOaked Chardonnay primarily come from the Thomas Road Vineyard, which sits atop the highest, most westerly ridge on the estate. This particular block is planted to Clone 4 Chardonnay, ideally suited for crisp, mineral-dominated, richly fruity, virgin Chardonnay.

Average Age of the Vines: 16 years at harvest.

Harvest Dates: September 23, 29 & October 20, 2006

Winemaking Techniques: The grapes were de-stemmed before pressing in small capacity press allowing the right amount of skin contact. Fermentation is in stainless steel tanks. There is zero ML in this bottling, which speaks to the exquisite, natural balance of the vintage.

Barrels: None

Blend: 100% Chardonnay

Malolactic Fermentation: None

Date Bottled: October 2008

Residual Sugar: Dry

Alcohol: 13.8% v/v

Acidity: 0.61 g/100ml

pH: 3:49

Release Date: December 2007

Total Production: 2,450 cases

Suggested Retail: \$25/btl

Food Pairings: Piccholine olives, jicama salad, Cesar salad with anchovies and capers, steamed mussels, shrimp with citrus, linguine with white wine and clam sauce, anything to do with avocado, lime and chilies, Asian flavors like spicy red Singapore chili crab, Chinese chicken salad with crispy wantons, cured meats.