



2007 Rued Clone Chardonnay

Rued Clone is a more floral and exotic clone of Chardonnay. Its rich and complex character may well change your perception of Chardonnay. The Rued Clone is "native" to Green Valley. According to Dan Berger, it's an exceptional wine: "a lot going on in this crisp, lean and focused cold climate Chardonnay, one of California's finest."

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.9% v/v

Acidity: .82 g/100ml

Residual Sugar: 0.2 g/100ml

pH: 2.96

Malolactic Fermentation: None

Barrels: 100% New water bent French Oak

Harvest Date: September 4, 2007

Date Bottled: October 9, 2008

Total Production: 375 Cases

Suggested Retail Price: \$46.00

Winemaking: All of our Chardonnay is handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters, while other times a cold soak might be necessary. The Rued Clone grapes are pressed as whole clusters-just as we do with Sparkling wines. Fermentation is in 100% brand new French oak barrels, with the difference that the staves are water bent (instead of fire bent), which tones down the impact of the wood. There is zero malolactic in this bottling.

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 a single block may be picked on different days.

Tasting Notes & Food Pairings: By nose, honeysuckle, peaches, grapefruit and lime; by mouth, Tahitian lime, grapefruit marmalade and tangerine; mouthfeel, medium body which balances well with the bright acidity. Pair with anything cooked in butter, such as fried or scrambled eggs (hold the bacon), and butter poached fish.



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