



## 2007 Thomas Road Pinot Noir

The **2007 Thomas Road Pinot Noir** is the most elegant, complex and refined of our Green Valley Pinots. Year after year, the top 36 rows of block P6 and the hill portions of block P7 of our Thomas Road vineyard have produced our favorite Pinot Noir lots. To improve the flavors, before harvesting the crew passed through the blocks hand removing any "wings" (grapes on the shoulders that do not have the same flavor quality) from the clusters.

### Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** 100% Pinot Noir

**Alcohol:** 13.6% v/v

**Acidity:** .55 g/100ml

**Residual Sugar:** 0.2 g/100ml

**pH:** 3.59

**Malolactic Fermentation:** 100%

**Barrels:** 100% French, mainly center of France, fire bent, medium to heavy toast.

**Harvest Dates:** September 4th - 8th 2007

**Date Bottled:** August 2008

**Release Date:** September 2009

**Total Production:** 173 Cases

**Suggested Retail Price:** \$85.00

**Winemaking:** Hand picked grapes from two adjacent blocks, and a single 'heritage' clone, Clone 12/Martini Selection are de-stemmed into stainless steel tanks where they are cold-soaked (using dry ice) for seven days. Before fermentation is complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees as the wine ages prior to blending and 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. When making Pinot Noir the key is to avoid any variability of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

**Tasting Notes & Food Pairings:** By nose: Black cherries, ripe plums, fig paste and growing mushrooms. By mouth: Black cap raspberries, cassis and smoky-toasted oak at the finish. Best with classic French rustic cuisine such as beuf bourguignon, coq au vin and soft ripe cheeses (brie or camembert).



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: [info@ironhorsevineyards.com](mailto:info@ironhorsevineyards.com) Website: [www.ironhorsevineyards.com](http://www.ironhorsevineyards.com)