



2018 Harvest Moon

A limited production sparkling that is especially designed for toasting the full moon, the autumn equinox and the pleasures of fall. Made with estate grown Chardonnay and a special dosage, creating a wine with exciting and unexpected flavors celebrating the bounty of the season.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.4 g/L

Residual Sugar: 6.8 g/L

pH: 3.02

Malolactic Fermentation: 30%

Barrels: None

Harvest Dates: August 27 - September 11, 2018

Date Bottled: June 25, 2019

Release Date: Current disgorging, August 2022

Total Production: 500 Cases

Suggested Retail Price: \$72.00

Artisanal Winemaking: The Harvest Moon is our interpretation of a Brut. In blending this wine we choose Pinot Noir lots that are extremely expressive and fruit forward. Then in a decided step away from convention, we blend in a bit of steely Chardonnay to add a firm acid backbone. Hand harvested in the chill of early morning our Pinot Noir is gently pressed as whole clusters. The dosage for the 2018 Harvest Moon is 8 mls Blanc de Noirs LEX and 8 mls Deer Gate Pinot Noir, 4 mls 2008 Special Lex.

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 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 the same block may be picked on different days.

Wine maker tasting Notes: Green apple and cassis on the nose. Honeysuckle and Meyer lemon on the front palate. Blackberry and boysenberry come through on the mid palate. This wine is round and balanced, while containing great delicacy.



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