



## 2019 Audrey Chardonnay

They say ingredient x in a wine is the people behind it – a saying that certainly holds true for this delicious first release of Audrey Chardonnay. It mirrors the beauty and grace of Iron Horse Co-Founder Audrey Sterling. Multi-faceted, brilliant, and memorable. This is a tribute wine, made with love and admiration.

### Technical Data

**Appellation:** Green Valley of Russian River Valley, Sonoma County

**Blend:** 78% Hyde Old Wente, 22% Rued Clone Chardonnay

**Alcohol:** 13.7% v/v

**Acidity:** 5.2 g/L

**Residual Sugar:** <0.20g/L

**pH:** 3.33

**Malolactic Fermentation:** 31%

**Barrels:** 100% Water bent French oak, 2 - 5 years old

**Harvest Dates:** September 11 – 24, 2019

**Date Bottled:** October 29, 2020

**Total Production:** 656 Cases

**Suggested Retail Price:** \$57.00

**Artisanal Winemaking:** Only as the grapes arrive at the winery do we decide how to treat them. This Chardonnay was handled in small 10 ton lots (one press load) at a time. 100% of the Chardonnay grapes were pressed as whole clusters, just as we do with sparkling wine. Frequent lees stirring or 'batonnage', at least three times a week for at least seven months contributes to the complex flavors.

**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 wine grapes 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:** By nose this chardonnay has a great amount of honeysuckle and green apple, followed by stone fruit and a hint of Madagascar vanilla bean. Green apple is the predominant flavor at the very beginning of the front palate, with a great integration of oak and fruit which balances out the wine throughout the mouth. Delightful flavors of peach and honeysuckle in the mid palate, with creaminess from the mid palate though the finish.

