



2018 Wedding Cuvée

This is Iron Horse's most romantic bubbly. We describe the **2018 Wedding Cuvée** as dangerously easy to drink. Fruit forward and elegantly dry, this irresistible bubbly, displays ultra-tiny bubbles and an exceedingly long finish.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 81% Pinot Noir 19% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.4 g/L

Residual Sugar: 5.4 g/L

pH: 3.08

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 15 - September 6, 2018

Date Bottled: May 2019

Release Date: Current disgorging December 2021

Total Production: 3,000 cases

Suggested Retail Price: \$56.00

Artisanal Winemaking: Wedding Cuvée is our interpretation of a Blanc de Noirs. In blending this wine we chose Pinot Noir lots that were 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 juice slowly ferments in stainless steel tanks at 62° to 65°f retaining bright fruit aromas and flavors in the wine. The dosage for the 2017 Wedding Cuvée is 3 mls Brut Lex, 3 mls Blanc de Noir Lex, 8 mls 2019 UnOaked Chardonnay, 6 mls 2019 Gold Ridge Pinot Noir and 4 mls SP08.

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 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 a key difference is the brix level (or the amount of sugar in the grapes, less for sparklings, more for still). Then our winemaker 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.

Tasting Notes: Pale salmon in color with lively bubbles and a pure mousse. The 2018 Wedding Cuvée has great raspberry aromas, followed by strawberry and a touch of lemon zest. Very delicious red fruit flavors on the front palate that extend to the mid palate, followed by a burst of red apple and creaminess leading to a grapefruit finish with amazing texture throughout.



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