



2011 Brut LD 1.5 L

LD stands for Late Disgorged, which means aged longer, making it richer, creamier, more refined and elegant. This vintage is aged seven years en tirage, resulting in tiny, pinpoint, diffused bubbles. This is our Tête de Cuvée, our top of the line.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 50% Pinot Noir 50% Chardonnay

Alcohol: 13.5% v/v

Acidity: 8.8 g/L

Residual Sugar: 4.6g/L

pH: 3.05

Malolactic Fermentation: Barrel fermented 50% Oak

Harvest Dates: September 3-23, 2011

Date Bottled: June 6, 2012

Release Date: Current disgorging, November 2021

Total Production: 25 Cases

Suggested Retail Price: \$225.00

Artisanal Winemaking: Hand harvested in the chilly fog of early morning, our Pinot Noir and Chardonnay grapes are gently pressed as whole clusters yielding base wines of great delicacy. The juice ferments slowly at 62° to 65° f retaining vibrant fruit esters. In blending this wine we chose Pinot Noir and Chardonnay lots that were a bit shy by nose with a touch of 'fruit forwardness' resulting in a sparkling wine that shows wonderful complexity that is rich, nutty and toasty with a hint of fruit. The dosage for this wine is 10 mls Brut LEX, 10 ml 2019 Rued Chardonnay, 4ml 2018 Gold Ridge Pinot Noir.

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 farming." 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 main 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.

Tasting Notes & Food Pairings: By nose: rising dough, orange marmalade and baked apple. By mouth: ripe red apple, mandarin orange and hazelnut. Focused and Complex, this is a beautiful sparkling with crispy pomme frites with sea salt and black pepper, truffle popcorn, avocado and baby shrimp salad, bacon and watercress sandwich, wild mushroom tart, spaghetti with cream, parmesan and crispy onions, roast duckling with citrus.



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