



2017 Brut Rosé

The **2017 Brut Rosé** has a deep, bold color. Made from all estate grown fruit, it is aged on average of four years en tirage. It is bright with toasty lees and beautifully brisk acidity - fit for a sushi feast. Production is very limited.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 70% Pinot Noir 30% Chardonnay

Acidity: 7.5 g/Liter

Residual Sugar: 6.8 g/Liter

pH: 3.07

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 18 - August 29, 2017

Date Bottled: May 15, 2018

Release Date: Current disgorging December 2021

Total Production: 500 Cases

Suggested Retail Price: \$72.00

Artisanal Winemaking: Hand harvested in the chill of early morning our Pinot Noir grapes are de-stemmed into stainless steel tanks where they are cold-soaked (using dry ice) for seven days. We blend in steely Chardonnay to add a firm acid backbone. After pressing the juice slowly ferments in stainless steel tanks at 62° to 65° f retaining the bright fresh Pinot Noir fruit tones. The dosage for the 2017 Brut Rose is 8ml of Blanc de Noir LEX and 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: By nose fresh strawberries are very dominate followed by hints of rhubarb, blackberry and cassis. Front palate, again, has fresh strawberries that go to mid palate with good acidity through the finish. Creaminess from the mid palate to back palate, reminds us of strawberry shortcake. Black Cherry and raspberry complete the flavors in mid to back palate.



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