



2018 Deer Gate Pinot Noir

The **Deer Gate Block** is on your right as you drive up the oak lined road and cross the cattle guard on your way to the winery. It expresses the ripest fruit on the estate and yet displays restraint and elegance. Light bodied yet complex.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Pinot Noir

Alcohol: 14.6% v/v

Acidity: 5.08 g/L

Residual Sugar: <0.2 g/100ml

pH: 3.51

Malolactic Fermentation: 100%

Barrels: 3 year old 100% French oak.

Barrel Aged: 10 Months

Harvest Dates: September 13, 2018

Date Bottled: July 16, 2019

Release Date: July 2021

Total Production: 645 Cases

Suggested Retail Price: \$87.00

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 (Goldridge), climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes through what we call "precision winegrowing." To achieve uniformity of maturity we map our blocks according to soil type and aspect, then select the appropriate varietal clone and rootstock. 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.

Artisanal Winemaking: Hand picked from a single 7.3 block and a single clone (828) the grapes are de-stemmed into small open-top half ton macro bin fermenters or into stainless steel tanks where they are cold-soaked (using dry ice) for four to seven days. Before fermentation is complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees as the wine goes through malo-lactic fermentation.

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. When making Pinot Noir the key is to achieve uniformity of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

Tasting Notes and Food Pairings: Dark cherry color. By nose, savory roasting herbs, plum and preserved cherries. By mouth, ripe plum, savory roasting herbs and mulberry. Delicious with roast duck and anything to do with mushrooms.



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