



2018 Brut X

The **2018 Brut X** is extremely dry, extremely bright and extremely expressive. This is the kind of bubbly you can drink all night long. There is so little residual sugar in the dosage it is barely perceptible.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 70% Pinot Noir, 30% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.7 g/L

Residual Sugar: 1.7 g/L

pH: 3.10

Malolactic Fermentation: None

Harvest Dates: September 6 2018

Date Bottled: June 2019

Release Date: Current disgorging, July 2022

Total Production: 670 Cases

Suggested Retail Price: \$59.00

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 is rich and complex. Our dosage for the 2018 Brut X is 1 ml BDN LEX, 2 ml 2018 Deer Gate Pinot Noir, 6 ml 2018 Rued Chardonnay, 1ml 1994 BDB.

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: 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: Granny Smith apple pie is predominant on the nose, followed by toasted almond, citrus notes, and a subtle hint of raspberry. This Brut X coats your mouth with creaminess and texture with backed apple on the front palate, and nectarine through the mid to back palate. A long finish makes this bubbly quite delectable.



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