



## 2018 Brut X

The **2018 Brut X** is vintage, aged three plus years en tirage. It is extremely dry, extremely bright and extremely expressive. This is the kind of bubbly you can drink all night long. The dosage, or finishing element, is remarkably complex...with very little sugar added.

### Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** 50% Pinot Noir, 50% Chardonnay

**Alcohol:** 13.5% v/v

**Acidity:** 8.4 g/L

**Residual Sugar:** 1.7 g/L

**pH:** 3.08

**Malolactic Fermentation:** None

**Harvest Dates:** August 15 – September 16 2018

**Date Bottled:** June 27, 2019

**Release Date:** Current disgorging, January 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, 4 ml 2018 Rued Chardonnay.

**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 & Food Pairings:** Aromas of baked apple pie, vanilla, strawberry and lemon. Creamy through the mouth, with great acidity. Green apple is very present on the front palate, dried apricot on the mid palate, followed by a hint of frangipane on the back palate.



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