



2018 Winery Block Pinot Noir

The **Winery Block** is four acres at the crest of the knoll below the winery, right there at the tasting room, spilling out at your feet. 2018 is a great vintage. It captures a sense of our cool fog and firm tannins from our Gold Ridge soil.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Pinot Noir

Alcohol: 13.9% v/v

Acidity: 5.5 g/L

Residual Sugar: <0.2 g/100ml

pH: 3.58

Malolactic Fermentation: 100%

Barrels: Average age of barrels 3 years, 100% French oak from central France.

Barrel Aged: 9 Months

Harvest Dates: September 1-2, 2018

Date Bottled: July 30, 2019

Release Date: August 2021

Total Production: 620 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 (Gold Ridge), climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes through what we call "precision farming." 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 and of a single clone, (Pommard 5) the grapes are de-stemmed 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 malolactic 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 key 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 avoid any variability of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

Winemaker Tasting Notes: Very complex with a deep ruby red color. By nose, toasted oak, plum compote and cardamom. By mouth, black berry, plum with soft, but supportive tannins.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: info@ironhorsevineyards.com Website: www.ironhorsevineyards.com