



## 2018 Ocean Reserve Blanc de Blancs

The 2018 Ocean Reserve is a special, limited production, vintage Blanc de Blancs. This is a giving wine: \$5 of every bottle sold goes to Mission Blue, founded by renowned marine biologist Sylvia Earle, to help establish marine protected areas, called "Hope Spots", safeguarding the blue heart of our planet.

### Technical Data

**Appellation:** Green Valley of Russian River Valley, Sonoma County

**Blend:** 100% Chardonnay

**Alcohol:** 13.5% v/v

**Acidity:** 6.8 g/Liter

**Residual Sugar:** 6.8 g/Liter

**pH:** 3.02

**Malolactic Fermentation:** 30%

**Barrels:** None

**Harvest Dates:** August 27 - September 11 2018

**Date Bottled:** June 25, 2019

**Release Date:** Current disgorging December 2021

**Total Production:** 1200 cases

**Suggested Retail Price:** \$59.00

**Artisanal Winemaking:** This cuvee is a blend of five Chardonnay clones – Clone 4, CHW-6, AH-96, AH-76 and Rued Clone - from six different blocks on the estate. The dosage for this wine is 8 ml Blanc de Blanc LEX, 4 ml 2018 Rued Clone Chardonnay.

**Precision Winegrowing:** At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, only a dozen miles from the Pacific Coast, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes we should be growing through what we call "precision winegrowing." 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 a 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. If necessary, parts of the same block may be picked on different days.

**Tasting Notes:** On the nose, very inviting tropical fruit, lychee and green apple. Green apple and lemon zest on the front palate. Creamy and rich throughout the palate. Great minerality in the mid to back palate with a touch of salinity on the finish.



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

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

Email: [info@ironhorsevineyards.com](mailto:info@ironhorsevineyards.com) Website: [www.ironhorsevineyards.com](http://www.ironhorsevineyards.com)