



## 2018 Spring Rosé

**2018 Spring Rosé** is a special limited edition cuvée created expressly to celebrate the beauty and optimism of spring. The Pinot Noir in the Spring Rosé base wine was given a pre-fermentation cold soak for seven days to gently extract the gorgeous color and bright flavors that make this wine so wonderful.

### Technical Data

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

**Blend:** 68% Pinot Noir 32% Chardonnay

**Alcohol:** 13.5% v/v

**Acidity:** 7.4 g/Liter

**Residual Sugar:** 6.8 g/Liter

**pH:** 3.30

**Malolactic Fermentation:** None

**Barrels:** None

**Harvest Dates:** August 17 and August 22, 2018

**Date Bottled:** April 18, 2019

**Release Date:** Current disgorging February 2022

**Total Production:** 650 Cases

**Suggested Retail Price:** \$72.00

**Artisanal Winemaking:** The blend is composed of crisp Chardonnay and a pre-fermentation cold soak Pinot Noir. The juice slowly ferments in stainless steel tanks at 62° to 65° f retaining bright fruit aromas and flavors in the wine. The dosage for the 2018 Spring Rosé is 8mls Blanc de Noir Lex, 8 mls of 2019 Rued Clone Chardonnay, and 4 mls SPO8.

**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 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 winemakers Sofian Himeur and David Munksgard consider 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:** "Fraises des bois" (a French phrase meaning "wild, woodland, strawberries"), with a hint of floral notes. Apricot on the front palate, delicate citrus flowers on the mid-palate with black cherry on the finish.



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