



## 2018 Rainbow Cuvée

Iron Horse toasts to diversity with this delicious, vintage Brut, made from predominantly Pinot Noir, aged three plus years on the yeast. We are especially excited about this release as Pride Month celebrations return in-person.

### Technical Data

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

**Blend:** 64% Pinot Noir 36% Chardonnay

**Alcohol:** 13.5% v/v

**Acidity:** 5.4 g/L

**Residual Sugar:** 6.8 g/L

**pH:** 3.28

**Malolactic Fermentation:** 65%

**Barrels:** 65% barrel fermented

**Harvest Dates:** August 23 and August 27 2018

**Date Bottled:** March 12, 2019

**Release Date:** Current disgorging April 2022

**Total Production:** 500 cases

**Suggested Retail Price:** \$72.00

**Artisanal Winemaking:** In crafting this wine we chose Pinot Noir lots that were extremely expressive and fruit forward and blended in steely Chardonnay to add a firm acid backbone. Hand harvested in the chill of early morning our Pinot Noir is gently pressed as whole clusters. 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 this wine is 8 mls Blanc de Noir LEX , 10 mls 2019 Gold Ridge Pinot Noir and 2 mls 2019 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 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:** A very inviting nose of peach, and dried apricot, with a touch of toasted almond. The front palate shows the complexity of this wine. It is a true testament to the pursuit of excellence Iron Horse strives for. Frangipane and dry nectarines dominate the front palate. Green apple and vanilla in the mid palate with amazing texture. The back palate has almond and brioche notes.



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