



# 2019 Home Block Pinot Noir

The **Home Block** is three acres on the Iron Horse Estate on an east facing slope, planted to the Calera clone. As the name suggests, it lies adjacent to the home of Iron Horse Co-founder Audrey Sterling. It also happens to be the most sheltered vineyard block on the estate.

## Technical Data

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

**Blend:** 100% Pinot Noir

**Alcohol:** 13.9% v/v

**Acidity:** 5.6 g/L

**Residual Sugar:** <.2 g/100ml

**pH:** 3.64

**Malolactic Fermentation:** 100%

**Barrels:** 100% French, medium toast.

**Barrel Aged:** 13 Months

**Harvest Date:** September 19, 2019

**Date Bottled:** November 11, 2020

**Release Date:** May 2022

**Total Production:** 230 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 (Goldridge), climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes through what we call "precision winegrowing." 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 from a single three acre block and a single clone (Calera), the grapes are destemmed into small open-top half ton macro bin fermenters or 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 winemakers Sofian Himeur and 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 achieve uniformity of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

**Tasting Notes:** Ruby red and velvety in color. The nose is dominated by black cherry, cassis, and a hint of plum. Front palate is ripe raspberries with touch of rosemary. Mid palate has a perfect balance of oak, vanilla, and cherry. Smooth on the back palate with hints of plum, anise and black currants with a long finish.



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