



2018 Summer's Cuvée

This unique, seasonal, vintage cuvée was created expressly for our wine club members, visitors to our tasting room and for special gifts. Perfect for celebrating golden days and enchanting, starry nights.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 50% Pinot Noir/ 50% Chardonnay

Alcohol: 13.5% v/v

Acidity: 6.2 g/L

Residual Sugar: 8.3 g/L

pH: 3.25

Malolactic Fermentation: 100%

Barrels: 100% Barrel Fermented

Harvest Dates: August 8 - 18, 2018

Date Bottled: March 2019

Release Date: Current disgorging, June 2022

Total Production: 400 Cases

Suggested Retail Price: \$72.00

Artisanal Winemaking: In blending this wine we choose lots that are extremely expressive and fruit forward. Then in a decided step away from convention, we add Blanc de Noirs in the dosage to better marry the apricot, nectarine, and citrus flavors. The dosage for the 2018 Summer's Cuvée is 10mls BDN LEX, 6 mls 2018 Gold Ridge Pinot Noir, 14ml 2018 Rued Clone Chardonnay.

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 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 the only 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 & Food Pairings: Dried Apricot followed by mango and a hint of raspberry. Sweet nectarine and a hint of citrus hit the tongue on this beautiful sparkler followed by great acidity and a hint of red apple in the mid-palate. Creamy and textured throughout the palate, yet light and lively to for an amazing summer go-to.



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