



2014 Stargazing

Like everyone, we at Iron Horse were awestruck by the images captured by the James Webb Space Telescope. That view into our universe's earliest known beginnings, almost 13.75 billion years ago, inspired us to design Stargazing Cuvée, a vintage 2014 Brut, aged 7+ years en tirage, produced exclusively in magnum. Gives new meaning to drinking the stars.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 75% Chardonnay 25% Pinot Noir

Alcohol: 13.5% v/v

Acidity: 8.0 g/Liter

Residual Sugar: 2.09 g/Liter

pH: 3.21

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 15 - 25, 2014

Date Bottled: March 23, 2015

Release Date: Current disgorging, September 26, 2022

Total Production: 275 Cases

Suggested Retail Price: \$195.00

Artisanal Winemaking: Hand harvested in the early morning, our Chardonnay and Pinot grapes are gently pressed as whole clusters yielding base wines of great delicacy. The juice ferments slowly at 62° to 65° f retaining vibrant fruit esters. In blending this wine we chose Chardonnay lots that were a bit shy by nose but have lean and angular elements by mouth. What was once shy now exhibits wonderful complexity and creaminess that comes from 7 1/2 plus years of aging on the yeast. The dosage for this wine is 2 ml Brut LEX, 12 ml 2019 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 wine grapes 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 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: Aromas of fresh brioche and toasted almonds. This wine has lively tiny bubbles that rise up to create a perfect crown. Bright citrus notes on the front palate, Meyer lemons, persimmon and lemon curd, and kumquat on the mid palate with a gorgeous long finish.



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