



2018 Gratitude

The word gratitude is derived from the Latin word gratia, which means grace, graciousness and gratefulness (depending on the context). This delicious, vintage Blanc de Blancs expresses all these meanings. Perfect for Thanksgiving and as a gift for those you appreciate the most. \$5 for every bottle sold goes to The Redwood Empire Food Bank, providing critical food for those in need from Sonoma County to the Oregon border.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.0 g/L

Residual Sugar: 7.3 g/L

pH: 3.35

Malolactic Fermentation: 100%

Harvest Dates: August 31 – September 11, 2018

Date Bottled: March 13, 2019

Release Date: Current disgorging September 2022

Total Production: 450 Cases

Suggested Retail Price: \$72.00

Artisanal Winemaking: Hand harvested in the chilly fog of early morning, our Pinot Noir and Chardonnay 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 Pinot Noir and Chardonnay lots that were a bit shy by nose with a touch of 'fruit forwardness' resulting in a sparkling wine that shows wonderful complexity that is rich, nutty and toasty with a hint of fruit. The dosage for this wine is 4 ml of a 55 Special LEX, 2mls 2017 Rued Clone Chardonnay, and 6mls 2016 Deer Gate Pinot Noir.

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 through what we call "precision farming." 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 main difference is the brix level (or the amount of sugar in the grapes, less for sparkling, more for still). Then winemaker David Munksgard considers berry size (bigger is better for sparkling, 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: A complex nose of cinnamon, orange peel, toasted almonds and fresh yeast. This lively sparkler has the flavor of red apple on the front palate, with Meyer lemon, and honeysuckle on the mid palate. The symphony of bubbles dance throughout the mouth ending with caramel and red apple flavor on the back palate.



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