



2018 Winter's Cuvée

Winter is not just a season; it's a celebration. This limited production, vintage Blanc de Blancs is perfect for toasting the full moon on December 7th, the Winter Solstice on December 21st and ideal on frosty, cold nights when you feel like cozying up with some bubbles.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.1 g/L

Residual Sugar: 11.7 g/L

pH: 3.25

Malolactic Fermentation: 100%

Harvest Dates: August 31 - September 11, 2018

Date Bottled: April 16, 2019

Release Date: Current disgorging, August 2022

Total Production: 500 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 is rich and complex. Our 2018 dosage is 16 ml Blanc de Noir LEX, 4 ml 2017 Heart of the Vineyards Chardonnay and 4 ml 1984 Blanc de blancs.

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 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: 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 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: By nose: ripe red apple, baking spice, toasted almonds and brioche on the nose. Apple pie on the front palate followed by a creamy and rich texture on the mid palate with notes of honeysuckle and ripe apple. This beautifully structured wine ends with a nice Meyer lemon flavor, ending with a long, lingering finish.



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