



# 2019 Corral Vineyard Pinot Noir

The Corral is an old 1920s cattle corral located on the southernmost border of Iron Horse. The grapes for this bottling come from select parts of three different vineyard blocks planted from the Corral down a gradual slope that eventually spills into the riparian corridor at the property line. Very limited production: 340 cases.

## Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** Pommard 5 Clone and Calera Clone

**Alcohol:** 14.0% v/v

**Acidity:** 5.6 g/L

**Residual Sugar:** < 2 g/L

**pH:** 3.59

**Malolactic Fermentation:** 100%

**Barrels:** 100% French Oak / 10% New French Oak

**Barrel Aged:** 10 Months

**Harvest Dates:** September 9th and September 21st 2019

**Date Bottled:** December 1, 2020

**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 (Gold Ridge), climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best wine grapes through what we call "precision farming." To achieve uniformity of maturity we map our blocks according to soil type and aspect, then select the appropriate variety, 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. We are Certified Sustainable

**Artisanal Winemaking:** The hand harvested fruit for this bottling was destemmed to bins for fermentation, and we kept clones separate until deciding that the three played well together and blended to create a more compete wine. We were thankful to be able to include every drop of wine in this blend, since only 230 cases were produced. Produced from the Calera, and Pommard 5 clones of Pinot Noir.

**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 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. When making Pinot Noir the key is to avoid any variability of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

**Tasting Notes:** This wine exhibits complex aromas, with ripe blueberry and raspberry fruit accentuated by clean clay, red plum and pretty floral aromas. Its fresh acidity brightens the soft tannins. Silky and smooth in the finish.



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