



# 2019 Gold Ridge Pinot Noir

This is Iron Horse's signature Pinot Noir, named for our highly prized soil type - a rare, fine-grained sandy loam, especially coveted for Pinot Noir. This bottling is a blend from four blocks on the estate. There's bright high toned fruit underlying layers of earthiness, and silky-smooth texture.

## Technical Data

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

**Blend:** Clone 828, Calera and Pommard 5

**Alcohol:** 14.0% v/v

**Acidity:** 5.8 g/L

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

**pH:** 3.61

**Malolactic Fermentation:** 100%

**Barrels:** Average age of barrels 4.5 years, 100% French oak from center of France, fire bent, medium + toast and toasted heads.

**Barrel Aged:** 9 Months

**Harvest Dates:** September 9 - 21, 2019

**Date Bottled:** November 11, 2020

**Release Date:** October 2022

**Total Production:** 2,825 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.

**Artisanal Winemaking:** Hand picked from Winery blocks 2 and 4 (Pommard 5) and block H-5 (clone 828) and P-2 (clone 13, Thomas Road) the grapes are de-stemmed into small open-top half ton macro bin fermenters or into stainless steel tanks where they are cold-soaked (using dry ice) for four to seven days. Before fermentation is complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees as the wine goes through malolactic fermentation.

**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:** Clone 828 brings the hearty ripeness while Pommard 5 layers in the silky texture and roundness. By nose, toasted oak, plum compote and cardamom. By mouth, black berry, plum with soft, but supportive tannins.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: [info@ironhorsevineyards.com](mailto:info@ironhorsevineyards.com) Website: [www.ironhorsevineyards.com](http://www.ironhorsevineyards.com)