



2019 Heart of the Vineyard Chardonnay

This wine is a “what if” blend. Playing with the 2019 vintage we tasted a trial or lab blend of the ten most delicious barrels of Hyde Old Wente Clone Chardonnay and fell in love. The grapes come from four blocks on the estate, showcasing the “Heart of the Vineyard”, at the center of our best Chardonnay.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Hyde Old Wente Chardonnay

Alcohol: 14.0% v/v

Acidity: 5.4 g/L

Residual Sugar: <2.0 g/L

pH: 3.33

Malolactic Fermentation: 100%

Barrels: 100% French oak, water bent barrels

Harvest Date: September 20th, 2019

Date Bottled: July 30, 2020

Total Production: 250 Cases

Suggested Retail Price: \$57.00

Artisanal Winemaking: All of our Chardonnay is handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters, for certain lots, we simply destem, while other times a cold soak might be necessary. For this wine, all of the grapes had at least two hours of skin contact in the press and were fermented in small, water bent, French oak barrels. Frequent lees stirring or 'batonnage', at least three times a week for over seven months contributes to the full and creamy mouth-feel.

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 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 a single block may be picked on different days.

Winemaker Tasting Notes: Vanilla, Myer lemon, and red apple dominate the nose. Stone fruit on the front palate, with, with honeysuckle and green apple in the mid-palate. Creamy and smooth with a hint of oak on the finish.



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