



2019 Heritage Chardonnay

This gorgeous Chardonnay spotlights the Hyde-Old Wente Clone, which we call a heritage clone because its parentage can be traced back to the 1930s in California. It is a stand out on our site, producing a creamy, lush Chardonnay with vibrant citrus-vanilla notes.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Hyde Old Wente Clone Chardonnay

Alcohol: 13.7% v/v

Acidity: 6.1 g/L

Residual Sugar: <2 g/L

pH: 3.35

Malolactic Fermentation: 100%

Barrels: 40% French oak barrels

Harvest Dates: September 25, 2019

Date Bottled: July 20, 2020

Total Production: 240 Cases

Suggested Retail Price: \$57.00

Artisanal Winemaking: All of our Chardonnay is handled one lot at a time. While harvesting in the morning, we evaluate the flavor and texture of the grapes to determine winemaking methods. Sometimes it is straight to the press as whole clusters, while other times a cold soak might be necessary. The Hyde Old Wente grapes had at least an hour of skin contact in the press, mainly for flavor extraction. Fermentation occurs in water - bent French oak barrels, which we favor for their subtle oak impact. Frequent lees stirring, or 'batonnage' at least three times a week for over seven months, contributes to the long finish and unique 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 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 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.

Tasting Notes & Food Pairings: Green apple, honeysuckle, mandarin orange, and vanilla are the predominant aroma of this vintage of Heritage Chardonnay. Creamy with good acid. Flavor of baked apple pie on the front palate transitions into vanilla with a hint of caramel flavors on the back palate.



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