



## 2019 “Q” Pinot Noir

The **2019 “Q” Pinot Noir** is a “single vineyard/single clone” bottling from a great site on the Iron Horse Estate which was replanted in 2010. The block is called “Q” simply because in mapping out the property, the family originally used the alphabet to name the individual blocks. The “Q” is the most concentrated and tightly structured of the Iron Horse single vineyard Pinots and a favorite of many.

### Technical Data

**Appellation:** Green Valley of Russian River Valley, Sonoma County

**Blend:** 100% Pommard 5 Clone Pinot Noir

**Alcohol:** 14.1% v/v

**Acidity:** 5.6 g/L

**Residual Sugar:** <0.2 g/100ml

**pH:** 3.65

**Malolactic Fermentation:** 100%

**Barrels:** 50% New French, mainly center of France, fire bent, medium to heavy toast. Average age of barrels 2.5 years.

**Barrel Aged:** 22 months

**Harvest Dates:** September 13, 2019

**Date Bottled:** November 10, 2020

**Release Date:** December 2022

**Total Production:** 148 Cases

**Suggested Retail Price:** \$87.00

**Artisanal Winemaking:** Hand picked Pommard 4 grapes, are de-stemmed into stainless steel tanks where they are cold-soaked (using dry ice) for 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 ages prior to blending and bottling.

**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 wine grapes 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.

**Tasting Notes & Food Pairings:** By nose, classic Pommard clone, black cherry, fig jam and cedar. By mouth, fig jam, intense raspberry and cedar on the finish, Pommard tannins (i.e. firm and dry). Match with rich stews and roasts.



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