



# 2019 Thomas Road Pinot Noir

The **Thomas Road** Vineyard sits on the highest, most westerly edge of the estate giving it a unique micro - climate. Year after year, this special single vineyard produces distinct, complex, earthy and elegant Pinot Noirs. This 2019 release represents our favorite barrels from the vintage.

## Technical Data

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

**Blend:** 100% Pinot Noir

**Alcohol:** 14.1% v/v

**Acidity:** 5.6 g/L

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

**pH:** 3.66

**Malolactic Fermentation:** 100%

**Barrels:** 100% French, 36% new, fire bent, medium to heavy toast. Average age 3 years.

**Harvest Dates:** September 9, 2019

**Date Bottled:** November 10, 2020

**Release Date:** December 2022

**Total Production:** 140 Cases

**Suggested Retail Price:** \$87.00

**Artisanal Winemaking:** Hand picked grapes from the top 30 rows, and a single 'heritage' clone, (Clone 12/Martini Selection) de-stemmed into stainless steel tanks or half ton macro bins and 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 winegrapes 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:** We wait until harvest to decide sparkling or still. 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. When making Pinot Noir the key is to achieve uniformity of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

**Tasting Notes & Food Pairings:** By nose, forest floor, dark cherry, plum, raspberry jam, blueberry jam, currants. By mouth, roasting herbs, black cherry and plum. This wine is delicious with rosemary grilled lamb, duck with fig chutney, and anything to do with mushrooms.



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