



2019 Ocean Reserve Blanc de Blancs

The 2019 Ocean Reserve is a special, limited production, vintage Blanc de Blancs. This is a giving wine: \$5 of every bottle sold goes to help protect our ocean. The Ocean is the engine of our micro climate, which allows us to make Sparkling Wine on this level of finesse. The recipient changes with the vintage. This year, the Marine Mammal Center in Sausalito, CA.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.30 g/Liter

Residual Sugar: 6.9 g/Liter

pH: 3.09

Malolactic Fermentation: 0%

Barrels: None

Harvest Dates: August 26 - September 18 2019

Date Bottled: May 19, 2020

Release Date: Current disgorging April 2022

Total Production: 2,137 cases

Suggested Retail Price: \$62.00

Artisanal Winemaking: This cuvee is a blend of two Chardonnay clones – Clone 4 and Rued Clone, hand harvested - from six different blocks on the estate. The dosage for this wine is 8 ml Blanc de Blanc LEX, 8 ml 2018 Heart of the Vineyard Chardonnay.

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, only a dozen miles from the Pacific Coast, 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. Certified Sustainable.

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 a key difference is the brix level (or the amount of sugar in the grapes, less for sparklings, more for still). Then winemakers David Munksgard consider 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 the same block may be picked on different days.

Tasting Notes: On the nose, very inviting tropical fruit, lychee and green apple. Green apple and lemon zest on the front palate. Creamy and rich throughout the palate. Great minerality in the mid to back palate with a touch of salinity on the finish.



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