



## 2019 Spring Rosé

**2019 Spring Rosé** is a special limited edition cuvée created expressly to celebrate the beauty and optimism of spring. The Pinot Noir in the Spring Rosé base wine was given a pre-fermentation cold soak for seven days to gently extract the gorgeous color and bright flavors that make this wine so wonderful.

### Technical Data

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

**Blend:** 75% Chardonnay 25% Pinot Noir

**Alcohol:** 13.5% v/v

**Acidity:** 7.3 g/Liter

**Residual Sugar:** 6.8 g/Liter

**pH:** 3.13

**Malolactic Fermentation:** None

**Barrels:** None

**Harvest Dates:** August 21 and September 17, 2019

**Date Bottled:** April 9, 2020

**Release Date:** Current disgorging February 2022

**Total Production:** 544 Cases

**Suggested Retail Price:** \$75.00

**Artisanal Winemaking:** The blend is composed of crisp Chardonnay and a pre-fermentation cold soak Pinot Noir. The juice slowly ferments in stainless steel tanks at 62° to 65° f retaining bright fruit aromas and flavors in the wine. The dosage for the 2019 Spring Rosé is 8mls Blanc de Blanc Lex, 8 mls of 2019 Rued Clone Chardonnay, and 4 mls Corral Pinot Noir.

**Precision Winegrowing:** At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, 12 miles from the ocean, 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 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. We are 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 winemaker 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 and are all hand harvested.

**Tasting Notes:** Fraises des bois (wild, woodland, strawberries), with a hint of floral notes. Apricot on the front palate, delicate citrus flowers on the mid-palate with black cherry on the finish.

