



2019 Fairy Tale Celebration Cuvée

The **2019 Fairy Tale Celebration Cuvée** is without doubt the most celebratory and magical of our Sparklings. The 2019 vintage is bright and beautiful. Created for Disney, this is the house wine of the Magic Kingdom, it is meant to spark laughter and happiness.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 77% Pinot Noir 23% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.3 g/L

Residual Sugar: 6.9 g/L

pH: 3.04

Malolactic Fermentation: None

Barrels: N/A

Harvest Dates: August 20 - Sept. 18, 2019

Date Bottled: July 2020

Release Date: Current disgorging, February 2023

Total Production: 1450 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: In crafting this wine we choose hand harvested Pinot Noir lots that are extremely expressive and fruit forward (including some lots originally intended for our Spring Rosé). Then blend in a bit of steely Chardonnay to add a firm acid backbone. Hand harvested in the chill of early morning our Pinot Noir is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65° f retaining bright fruit aromas and flavors in the wine. The unique dosage for the 2019 Fairy Tale Celebration is 8 ml Blanc de Noir LEX, 2ml 2021 Rued Clone Chardonnay.

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, 13 miles from the Ocean, 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. 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 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 the same block may be picked on different days.

Winemaker Tasting Notes: Black current, nectarines and orange zest aromas wake up the senses. Green apple, dried mango and passion fruit on the front and mid palate. Creamy texture throughout the mouth. Very balanced acidity that lingers, leaving you wanting more. A touch of pineapple at the back of the palate.



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