



2019 Rainbow Cuvée

Iron Horse toasts to diversity with this delicious, vintage Brut, made predominantly from hand harvested Pinot Noir, aged three years on the yeast. Wonderfully complex, bright and Creamy, this cuvée is a double entendre as the Estate is a prime location for Rainbow sightings when the sun meets the fog.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 77% Pinot Noir 23% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.3 g/L

Residual Sugar: 5.4 g/L

pH: 3.04

Malolactic Fermentation: 0

Barrels: N/A

Harvest Dates: August 20 - September 18 2019

Date Bottled: July 2020

Release Date: Current disgorging March 2023

Total Production: 700 cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: In crafting this wine we chose Pinot Noir lots that were extremely expressive and fruit forward and blended in 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 this wine is 6 mLs Blanc de Noir LEX , 10 mLs 2020 Rued Clone Chardonnay and 2 mLs 2019 Winery Block Pinot Noir.

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 finest wine grapes 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 winemaker David Munksgard consider berry size (bigger is better for parklings, 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: A very inviting nose of peach, and dried apricot, with a touch of toasted almond. The front palate shows the complexity of this wine. Frangipane and dry nectarines dominate the front palate. Green apple and vanilla in the mid palate. Amazing texture. The back palate has almond and brioche notes.



Iron Horse Vineyards, 9786 Ross Station Road., Sebastopol, CA 95472
Phone: (707) 887-1507 Fax: (707) 887-1337
Email: info@ironhorsevineyards.com Website: www.ironhorsevineyards.com