



2020 Heart of the Vineyard Chardonnay

The grapes for this blend come from our favorite blocks of Chardonnay, literally at the heart of the vineyard. Beautifully balanced, with a bright bouquet, this is a finely tuned wine that exemplifies our fruit and our craftsmanship.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 50% Hyde Old Wente Chardonnay, 50% Rued Chardonnay

Alcohol: 13.1% v/v

Acidity: 5.5 g/L

Residual Sugar: <2.0 g/L

pH: 3.6

Malolactic Fermentation: 100%

Barrels: 100% French oak, water bent barrels, 80% New Oak

Harvest Date: August 27th, 2020

Date Bottled: May 13th, 2021

Total Production: 335 Cases

Suggested Retail Price: \$57.00

Artisanal Winemaking: All of our Chardonnay is handpicked and handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters. For certain lots, we simply destem, while other times a cold soak might be necessary. For this wine, the grapes had at least two hours of skin contact in the press and were fermented in small, water bent, French oak barrels. Frequent lees stirring or 'batonnage', at least three times a week for over seven months contributes to the full and creamy mouth-feel.

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 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 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 a single block may be picked on different days.

Winemaker Tasting Notes: Vanilla, Meyer lemon, and red apple dominate the nose. Stone fruit on the front palate with honeysuckle and green apple in the mid-palate. Creamy and smooth with a hint of oak on the finish.



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