



2019 Reflection

Inspired by a simple walk in the vineyard, Reflection is the inaugural vintage of a totally new line of small lot sparkling Wines, in step with fine "Grower Champagne". This particular vineyard block is called "Reflection" because it is mirrored in our reservoir. Perfect for celebrating special occasions and "reflecting" on how wonderful life's little moments can be.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 65% Pinot Noir, 35% Chardonnay

Alcohol: 13.5% v/v

Acidity: 5.8 g/L

Residual Sugar: 3.9 g/L

pH: 3.09

Malolactic Fermentation: 100%

Barrels: 35% 5+ Year Old French Oak Water Bent Barrels

Harvest Dates: August 21 - August 31, 2019

Date Bottled: April 2020

Release Date: Current disgorging, April 2023

Total Production: 428 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: In developing this wine we choose to employ techniques such as barrel fermentation, bâtonnage, and malo-lactic fermentation, normally reserved for still wines and in turn we've gained more depth, and complexity, that in the past would only come with many years of aging on the yeast. Fans of our "LD" (Late Disgorged) wines and particularly our Joy! Sparkling will find this to be a kindred spirit to those aged gems, but hidden in a much more youthful package! The dosage for the 2019 Reflection Brut is 2mls BDB LEX, 2 mls Brut LEX, and 6 mls 2017 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 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.

For Sparkling and Still Wine, Precision Harvesting is Key: Our only rule is to make the most delicious wines of the vintage. 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.

Tasting Notes: By nose, scents of the Pacific Ocean breeze with hints of broiled citrus and apple blossoms, while a wonderful minerality and candied pineapple flavors fill the mouth. A long creamy finish adds to the experience.



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