



2019 Summer's Cuvée

This unique, seasonal, vintage cuvée smells, tastes and feels like Summer. A pale Rosé, It calls for lobster rolls, grilled corn, and white peaches. Perfect for celebrating golden days and enchanting, starry nights.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.3 g/L

Residual Sugar: 6.9 g/L

pH: 3.09

Malolactic Fermentation: 0%

Barrels: N/A

Harvest Dates: August 26 - September 18, 2019

Date Bottled: May 2020

Release Date: Current disgorging, May 2023

Total Production: 500 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: In blending this wine we choose lots that are extremely expressive and fruit forward. Then in a decided step away from convention, we added some Pinot Noir in the dosage of this Blanc de Blanc to better marry the apricot, nectarine, and citrus flavors. The dosage for the 2019 Summer's Cuvée is 8mls BDN LEX, 8 mls Winery Block Pinot Noir, and 10 mls 2020 Rued Clone 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: Dried Apricot followed by mango and a hint of raspberry. Sweet nectarine and a hint of citrus hit the tongue, a gorgeous nose followed by great acidity and a hint of red apple in the mid-palate. Creamy and textured throughout, yet light and lively. An amazing summer go-to.



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