



2017 Two Clones Chardonnay Library Release

The **2017 Two Clones Chardonnay** is signature cool climate, foggy Green Valley in an exceptional vintage. It is a blend of two distinct clones grown on the estate, giving it wonderful complexity and a silky texture.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 58% Hyde Old Wente, 42% Rued Clone Chardonnay

Alcohol: 13.3% v/v

Acidity: 5.8 g/L

Residual Sugar: <0.20g/100ml

pH: 3.30

Malolactic Fermentation: 58%

Barrels: 100% Water bent French oak, 20% new barrels, 4 year old average for rest

Harvest Dates: August 28 – September 5, 2017

Date Bottled: July 12, 2018

Total Production: 1,105 Cases

Suggested Retail Price: \$57.00

Artisanal Winemaking: Only as the grapes arrive at the winery do we decide how to treat them. This Chardonnay was handled in small 10 ton lots (one press load) at a time. 100% of the Chardonnay grapes were pressed as whole clusters, just as we do with sparkling wine. Frequent lees stirring or 'batonnage', at least three times a week for at least seven months contributes to the complex flavors.

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 a single block may be picked on different days.

Library Release Tasting Notes (August 2023): By nose, great complexity with touches of pineapple, melon, green apple, kiwi, and yeast. By mouth, a voluptuous wine with terrific minerality, pineapple, lime, a hint of malted vanilla milkshake, and a gentle mouth feel (a result of extensive batonnage). The finish goes on for days and keeps you coming back for more! This wine is peaking right now, so drink it soon and see how great Green Valley Chardonnay can be at it's prime!

