



2019 Resilience

Resilience is the ineffable quality to bounce back. Rather than letting adversity overcome us, we find a way to bubble up to the top. Proceeds from this cuvée benefit the Sonoma County Resilience Fund and Maui Strong to support each community's disaster recovery and resilience. It is a pale pink, vintage rosé. Extremely Limited

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 67% Pinot Noir 33% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.0 g/L

Residual Sugar: 6.8 g/L

pH: 2.99

Malolactic Fermentation: None

Harvest Dates: August 20 - September 18, 2019

Date Bottled: July 2020

Disgorging Date: August 2023

Total Production: 450 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: Hand harvested in the chilly fog of early morning, our Pinot Noir and Chardonnay grapes are gently pressed as whole clusters yielding base wines of great delicacy. The juice ferments slowly at 62° to 65° f retaining vibrant fruit esters. In blending this wine we chose Pinot Noir and Chardonnay lots that were a bit shy by nose with a touch of 'fruit forwardness' resulting in a sparkling wine that shows wonderful complexity that is rich, nutty and toasty with a hint of fruit. The dosage for this wine is 8 mls of Blanc de Blancs LEX, 12 mls of 2018 Gold Ridge Pinot Noir, and 6mls of 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 winegrapes through what we call "precision farming." 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 main 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: Pale pink in color, Resilience has aromas of dried strawberry and raspberry, toastiness, and hints of citrus. Lively on the front palate with raspberry and apricot. A touch of creaminess on the mid to back palate, with a perfect balance of acidity and flavors.



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