



2015 Stargazing

This is the second release in a collectible series of magnum sized, tête de cuvée Sparkling Wines, featuring exquisite images from the James Webb Space Telescope. This vintage, the label shows a stunning molecular space cloud, the birthplace of stars, 630 light-years away. This is our toast to the jaw-dropping beauty of the universe, the marvels of science and the sparkle within each of us.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 75% Chardonnay 25% Pinot Noir

Alcohol: 13.5% v/v

Acidity: 6.5 g/Liter

Residual Sugar: 3.2 g/Liter

pH: 3.31

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 17 - September 15, 2015

Date Bottled: April 4, 2016

Release Date: Current disgorging, August 21, 2023

Total Production: 240 Cases

Suggested Retail Price: \$195.00

Artisanal Winemaking: Hand harvested in the early morning, our Chardonnay and Pinot 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 Chardonnay lots that were a bit shy by nose and which had lean and angular elements by mouth, knowing how the base wine would evolve. What was once shy now exhibits wonderful complexity, elegance and creaminess that comes from 7 plus years aging on the yeast. The dosage is 6 ml Brut LEX, 12 ml 2020 Audrey 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 best 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: A youthful exuberance jumps out of the glass with aromas of citrus blossoms and roasted nuts. Notes of kaffir lime leaves and orange rind dot the palate, while the finish shows some lovely lime curd, paired with a gorgeous creamy finish.



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