



2019 Wedding Rosé

This is Iron Horse's inaugural release of Wedding Rosé. We describe the **2019 Wedding Rosé** as dangerously easy to drink. Gorgeous color, fruit forward and elegantly dry, this irresistible bubbly displays ultra-tiny bubbles and an exceedingly long finish. It is pitch perfect for gliding into fall. Very limited.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 77% Pinot Noir 23% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.30 g/L

Residual Sugar: 6.9 g/L

pH: 3.04

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 20 - September 18, 2019

Date Bottled: July 2 - July 24, 2020

Release Date: Current disgorging August 2023

Total Production: 120 cases

Suggested Retail Price: \$65.00

Artisanal Winemaking: Wedding Rosé is our interpretation of a Blanc de Noirs Rosé. In blending this wine we chose Pinot Noir lots that were extremely expressive and fruit forward. Then in a decided step away from convention, we blend in a bit of steely Chardonnay to add a firm acid backbone. Hand harvested in the chill of early morning our Pinot Noir is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65°f retaining bright fruit aromas and flavors in the wine. The dosage for the 2019 Wedding Rosé is 8 mls "Organic" Blanc de Blanc Lex, 8 mls 2019 Gold Ridge Pinot Noir and 8 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, 12 miles from the ocean, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best wine grapes we should be growing 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. Certified Sustainable.

For Sparkling and Still Wine, Precision Harvesting is Key: Our only rule is to make the best wines we can. We wait until harvest to decide sparkling or still, as a key difference is the brix level (or the amount of sugar in the grapes, less for sparklings, more for still). Then our winemaker 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: Salmon in color with lively bubbles and a pure mousse. The 2019 Wedding Rosé has wonderful floral aromas, followed with a touch of meyer lemon zest. A very delicious, full mouthful of candied red fruit follows with a burst of red apple and a touch of marzipan with amazing texture throughout.



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