



## 2019 Winter's Cuvée

Winter is not just a season; it's a celebration. This limited production, vintage Brut is perfect for toasting the Winter Solstice on December 22nd and ideal on frosty, cold nights when you feel like cozying up with some bubbles.

### Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** 50% Chardonnay and 50% Pinot Noir

**Alcohol:** 13.5% v/v

**Acidity:** 6.2 g/L

**Residual Sugar:** 6.9 g/L

**pH:** 3.04

**Malolactic Fermentation:** 100%

**Harvest Dates:** August 2 - September 4, 2019

**Date Bottled:** April 15, 2020

**Current disgorging:** July 2023

**Total Production:** 500 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 is rich and complex. Our 2019 dosage is 8 ml Brut Turbado Lex and 8 ml Native Yeast 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 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. 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 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:** By nose: ripe and opulent with baking spices and brioche. A full, round mouth-feel is accented with notes of fresh roasted nuts, citrus curd, and warm apple pie, with notes of honeysuckle. This beautifully structured wine ends with a long, lingering finish and a siren song calling for another glass! It's made for hearty feasts, roasted s'mores and general revelry.



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