



2020 Gratitude

Gratitude springs from the Latin *gratia* — meaning grace, generosity, and heartfelt appreciation. This vintage Blanc de Noirs captures that spirit in every delicate bubble and luminous sip. Crafted to elevate holiday gatherings or serve as a meaningful gift, it embodies celebration with purpose. \$5 from every bottle supports the Redwood Empire Food Bank, helping nourish families across Northern California. When words aren't enough, this wine says "thank you" with beauty and generosity.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 84% Pinot Noir, 16% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.5 g/L

Residual Sugar: 5.4 g/L

pH: 3.05

Malolactic Fermentation: None

Harvest Dates: August 10—26, 2020

Date Bottled: March 23—26, 2021

Current disgorging: September 2025

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 shows wonderful complexity that is rich, nutty and toasty with a hint of fruit. The dosage for this wine is 6 mls of Blanc de Noirs LEX, 6 mls of 2021 Audrey Chardonnay, and 6 mls of 2020 Deer Gate Pinot Noir.

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 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 the main difference is the brix level (or the amount of sugar in the grapes, less for sparkling, more for still). Then winemaker, David Munksgard, considers berry size (bigger is better for sparkling, 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 & Food Pairings: Delicate floral aromas rise from the glass, inviting you into a truly memorable experience. On the palate, the wine unfolds with layers of sun-kissed strawberries and golden mango, gently rounded by a whisper of whipped mascarpone. The finish is elegant and lingering, beginning with a hint of anise and fading into the bright, sweet note of perfectly ripened pears. Ideal with creamy cheeses, fresh fruit tarts, roasted poultry, or enjoyed on its own as a sparkling indulgence.



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