



2018 Thomas Road Pinot Noir

The Thomas Road Vineyard sits on the highest, most westerly edge of the estate giving it a unique micro - climate. Year after year, this special single vineyard produces distinct, complex, earthy and elegant Pinot Noirs. 2018 is a story-book vintage!

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Pinot Noir

Alcohol: 14.6% v/v

Acidity: 6.4 g/L

Residual Sugar: <0.2 g/100ml

pH: 3.61

Malolactic Fermentation: 100%

Barrels: 100% French, 36% new, fire bent, medium to heavy toast. Average age 3 years.

Harvest Dates: September 12, 2018

Date Bottled: August 7, 2019

Release Date: December 2022

Total Production: 250 Cases

Suggested Retail Price: \$87.00

Artisanal Winemaking: Hand picked grapes from the top 30 rows, and a single 'heritage' clone, (Clone 12/Martini Selection) de-stemmed into stainless steel tanks or half ton macro bins and cold-soaked (using dry ice) for seven days. Before fermentation is complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees as the wine ages prior to blending and bottling.

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 winegrapes 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: We wait until harvest to decide sparkling or still. 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. When making Pinot Noir the key is to achieve uniformity of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

Tasting Notes: By nose, forest floor, dark cherry, plum, raspberry jam, blueberry jam, currants. By mouth, roasting herbs, black cherry and plum.



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