



2019 Brut Rosé

The **2019 Brut Rosé** is the most vivid and bold of our Sparklings, both in terms of flavor and color. Made mostly from Chardonnay, the 2019 vintage is bright, full, quite dry with a soft, almost creamy mouthfeel. The gorgeous color comes from small additions of Pinot Noir that was allowed to sit on the skins. This vintage is aged three plus years en tirage.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 62% Chardonnay, 38% Pinot Noir

Acidity: 7.3 g/Liter

Residual Sugar: 5.4 g/Liter

pH: 3.06

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 21 - September 18, 2019

Date Bottled: April 9, 2020

Release Date: Current disgorging November 2023

Total Production: 510 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: Hand harvested in the chill of early morning our Chardonnay grapes are de-stemmed into stainless steel tanks where they provide a firm acid backbone. The wine is then blended with a small amount of Pinot Noir that has been cold-soaked (using dry ice) for seven days. After pressing, the juice slowly ferments in stainless steel tanks at 62° to 65° f retaining the bright fresh Pinot Noir fruit tones. The dosage for the 2019 Brut Rosé is 6 ml of Rued/Organic Sugar LEX , 6ml of 2019 Rued Chardonnay and 12ml 2019 Gold Ridge 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.

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 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.

Wine Maker's Tasting Notes: By nose, ripe red fruit, raspberry and dark cherry. In the mouth, full and soft, a touch of strawberry, raspberry, dark cherry and lime. Excellent as an aperitif, though still the perfect wine with steak! Best of all for any holiday feast.



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