



2020 Spring Rosé

2020 Spring Rosé is a special limited edition cuvée created expressly to celebrate the beauty and optimism of spring. The Pinot Noir in the Spring Rosé base wine was given a pre-fermentation cold soak for seven days to gently extract the gorgeous color and bright flavors that make this wine so wonderful.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 75% Chardonnay 25% Pinot Noir

Alcohol: 12.5% v/v

Acidity: 7.8 g/Liter

Residual Sugar: 5.4 g/Liter

pH: 3.13

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 10 to August 26, 2020

Date Bottled: May 27, 2021

Release Date: Current disgorging February 2023

Total Production: 542 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: The blend is composed of crisp Chardonnay and a pre-fermentation cold soak Pinot Noir. 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 2020 Spring Rosé is 3mls Blanc de Blanc Lex, and 3 mls of Organic Rued Clone Chardonnay Lex.

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 we should be growing 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. We are 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 consider 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 and are all hand harvested.

Tasting Notes: Fraises des bois (wild, woodland, strawberries), with a hint of floral notes. Apricot on the front palate, delicate citrus flowers on the mid-palate with black cherry on the finish.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: info@ironhorsevineyards.com Website: www.ironhorsevineyards.com