



2022 Chardonnay (formerly UnOaked)

"A rose by any other name would smell as sweet" is a famous quote from Shakespeare, which beautifully applies to this Estate Chardonnay, formerly known as "UnOaked". To all fans of our UnOaked Chardonnay, rest assured that the essence and pleasures of this wine remain unchanged – crisp acidity and purity of our gorgeous Green Valley fruit.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Rued Clone Chardonnay

Alcohol: 13.5% v/v

Acidity: 5.4 g/L

Residual Sugar: <2.0 g/L

pH: 3.4

Malolactic Fermentation: None

Barrels: None

Harvest Dates: September 6 - September 9, 2022

Date Bottled: January 25, 2024

Total Production: 1208 Cases

Suggested Retail Price: \$32.00

Artisanal Winemaking: All of our Chardonnay is handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters, while other times a cold soak might be necessary. All of the UnOaked Chardonnay had an overnight skin contact soaking before pressing to control acidity with a cold stainless steel fermentation (between 60f and 63f) to retain esters, i.e., brightness, minerality and exotic fruit elements.

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 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 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 a single block may be picked on different days.

Tasting Notes: The nose on this vintage has juicy red apple, lychee fruit, dried stone fruit and hints of tropical fruit. Citrus notes on the front palate, with juicy apple following amazing acidity throughout the mouth and a touch of pear on the end with a sophisticated finish.



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