



## 2016 Stargazing Cuvée

This marks the third vintage in our limited-edition series of magnum tête de cuvée Sparkling Wines showcasing breathtaking visuals captured by the James Webb Space Telescope. The label on this vintage features a mesmerizing zoomed-in portion of one of the most distinctive objects in the skies, the Horsehead Nebula, located 1500 light-years from Earth, in the constellation Orion. It's our tribute to the awe-inspiring wonders of the cosmos, the brilliance of scientific discovery, and the light that shines within us all.

### Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** 75% Chardonnay 25% Pinot Noir

**Alcohol:** 13.5% v/v

**Acidity:** 7.3 g/Liter

**Residual Sugar:** 3.2 g/Liter

**pH:** 3.18

**Malolactic Fermentation:** None

**Barrels:** None

**Harvest Dates:** August 18 - August 24, 2016

**Date Bottled:** April 12, 2017

**Release Date:** Current disgorging, October 14, 2024

**Total Production:** 200 Cases

**Suggested Retail Price:** \$195.00

**Artisanal Winemaking:** Hand harvested in the early morning from our Thomas Road vineyard, our Chardonnay and Pinot 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 Chardonnay lots that were a bit shy by nose and which had lean and angular elements by mouth, knowing how the base wine would evolve. What was once shy now exhibits wonderful complexity, elegance and creaminess that comes from 2737 days, or 7.49 years aging on the yeast. The dosage is 4 ml Brut LEX.

**Precision Winegrowing:** At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, only a dozen miles from the Pacific Ocean, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the finest 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 of the vintage. We wait until harvest to decide sparkling or still, as the only difference is the brix level (or the amount of sugar in the grapes, less for sparkling's, more for still). Then winemaker David Munksgard considers berry size (bigger is better for sparkling's, 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:** A burst of lively energy emerges from the glass, offering up scents of zesty citrus flowers and toasted almonds. Hints of kaffir lime leaf and orange zest dance across the taste buds, while the finish brings a delightful blend of tangy lime curd and a velvety, creamy texture.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472  
Phone: (707) 887-1507 Fax: (707) 887-1337  
Email: [info@ironhorsevineyards.com](mailto:info@ironhorsevineyards.com) Website: [www.ironhorsevineyards.com](http://www.ironhorsevineyards.com)