



2023 “Q” Pinot Noir

The **2023 “Q” Pinot Noir** is a single vineyard, single clone expression from a premier site on the Iron Horse Estate. Its name, “Q,” harks back to the family’s original method of mapping the property, using letters of the alphabet to identify each vineyard block. “Q” is the most concentrated and firmly structured of the Iron Horse single vineyard Pinots, a wine that captivates with both power and elegance. In 2023, that power is matched with a rare precision and length that marks the vintage among the finest in our history.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Pommard 5 Clone Pinot Noir

Alcohol: 14.6% v/v

Acidity: 5.5 g/L

Residual Sugar: <0.2 g/100ml

pH: 3.67

Malolactic Fermentation: 100%

Barrels: French, mainly center of France, fire bent, medium to heavy toast.

Barrel Aged: 11 months

Harvest Dates: September 28, 2023

Date Bottled: July 30, 2024

Total Production: 200 Cases

Suggested Retail Price: \$87.00

Artisanal Winemaking: Hand picked Pommard 5 grapes are de-stemmed into a small open-top half ton macro bin fermenters or into stainless steel tanks. 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 goes through malolactic fermentation

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best wine grapes we should be growing 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 only difference is the brix level (or the amount of sugar in the grapes, less for sparkling, more for still). Then winemaker David Munksgard considers berry size (bigger is better for sparkling, 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 & Food Pairings: On the nose, this Pommard clone reveals hallmark aromas of dark cherry and a touch of clove. The palate unfolds with vibrant raspberry, ripe fig, and subtle spice, leading to a lingering finish framed by structured, drying tannins. True to the Pommard style, this wine pairs beautifully with hearty stews or savory roasted dishes.



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