



2020 Winery Block Pinot Noir

The **Winery Block** is four acres at the crest of the knoll below the winery, right there at the tasting room, spilling out at your feet. 2020 is a great vintage. It captures a sense of our cool fog and firm tannins from our Gold Ridge soil.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Pinot Noir, Pommard 5 Clone

Alcohol: 14.8% v/v

Acidity: 4.7 g/L

Residual Sugar: <0.2 g/100ml

pH: 3.71

Malolactic Fermentation: 100%

Barrels: 100% New Water Bent French oak from central France.

Barrel Aged: 10 Months

Harvest Dates: August 28, 2020

Date Bottled: May 5, 2021

Release Date: April 2023

Total Production: 315 Cases

Suggested Retail Price: \$87.00

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, 13 miles from the Ocean, represents the very best soil (Gold Ridge), climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the finest wine grapes through what we call "precision farming." We map our blocks according to soil type and aspect, then select the appropriate varietal clone and rootstock. To achieve uniformity of maturity, 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.

Artisanal Winemaking: Handpicked and of a single clone, (Pommard 5) the grapes are de-stemmed into stainless steel tanks where they are cold soaked (using dry ice) for four to seven days. 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.

For Sparkling and Still Wine, Precision Harvesting is Key: Our only rule is to make the finest wines we can. We wait until harvest to decide Sparkling or still, as the key 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. When making Pinot Noir the key is to achieve uniformity of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

Winemaker Tasting Notes: Beautiful velvet color, with black cherry, blackberry, and a touch of oak. The wine is extremely well balanced. Flavors of cassis, raspberry and plums. Long finish with amazing texture.



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