



## 2021 Native Yeast Chardonnay

The **2021 Native Yeast Chardonnay** hails from one of the estate's most coveted vineyard blocks. By fermenting with yeast strains native to the vineyard, the wine develops a distinctive texture while enhancing the character of the Hyde Old Wente clone. This vintage highlights the vibrant minerality, a hallmark of its cool-climate origins.

### Technical Data

**Appellation:** Green Valley of Russian River Valley, Sonoma County

**Blend:** 100% Hyde Old Wente Clone Chardonnay

**Alcohol:** 13.5% abv

**Acidity:** 6.8 g/L

**Residual Sugar:** <2 g/L

**pH:** 3.10

**Malolactic Fermentation:** None

**Barrels:** 100% water bent French oak barrels.

**Harvest Date:** September 3, 2021

**Date Bottled:** June 23, 2022

**Total Production:** 130 Cases

**Suggested Retail Price:** \$57.00

**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. Fermentation is in 100% brand new French oak barrels, with the difference that the staves are water bent (instead of fire bent), which tones down the impact of the wood. Frequent lees stirring, or 'batonnage' at least three times a week for over seven months, contributes to the long finish and unique mouth-feel.

**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 best wine grapes we can 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 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 aroma opens with hints of ripe melon, cantaloupe, and a whisper of fresh pear. Velvety on the palate from start to finish. The initial taste is vibrant, with bright acidity and flavors of crisp green apple, followed by delicate floral tones and soft jasmine. The mid-palate is beautifully-structured, offering a pronounced mineral quality, with a refined texture that lingers through the long, graceful finish.



IRON HORSE.

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