



2007 Joy!

Joy! embodies a rare and exquisite balance of energy, excitement, refinement, sophistication, and grace. It is lively and vibrant yet impeccably polished and harmonious—a rare and desirable combination in the world of bubbles. Aged an exceptional 16 years en tirage and offered exclusively in magnums, this showstopper epitomizes the extraordinary character of the fruit from our home estate, with layers of unparalleled depth and richness, the hallmark of extended aging on the lees and yet it is still amazingly youthful in its bright, crisp, uplifting character.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 77% Chardonnay 23% Pinot Noir

Alcohol: 13.5% v/v

Acidity: 8.6 g/Liter

Residual Sugar: 4.6 g/Liter

pH: 3.11

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 18 - 27, 2007

Date Bottled: June 23, 2008

Release Date: Current disgorging, November 2024

Total Production: 250 Cases

Suggested Retail Price: \$275.00

Artisanal Winemaking: Hand harvested in the early morning, our Chardonnay 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 but have lean and angular elements by mouth. What was once remarkably young now exhibits opulent complexity and creaminess that comes from 16 plus years of aging on the yeast. The dosage for this wine is 10 ml Blanc de Blancs LEX.

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 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 the same block may be picked on different days.

Tasting Notes: Prepare to be enchanted by the decadent bouquet of lemon curd draped over buttery shortbread, kissed by the warmth of toasted nuts and the tantalizing zest of orange peel. **Joy!** is nothing short of sublime—a delicate and effervescent masterpiece with an irresistibly crisp, feather-light finish, tempting you to indulge again and again. Effervescent pearls of the finest bubbles create a luxurious creamy sparkle, perfectly balanced by flavors of golden honeycomb and luscious white grapefruit. A true celebration in every sip!



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