



2021 Year of the Snake

Celebrate the **Year of the Snake**, the sixth animal in the 12-year cycle of the Lunar Zodiac, symbolizing wisdom, transformation and renewal. Snake birth years include 1941, 1953, 1965, 1977, 1989, 2001, 2013, and 2025. This exquisite Blanc de Blancs makes a thoughtful gift to honor the arrival of a new baby and offers a timeless toast to life's milestones. It's a tribute to the graceful elegance of the Snake and the joy of life's ever-evolving journeys. The label is nothing short of a fashion statement.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.9 g/Liter

Residual Sugar: 5.4 g/Liter

pH: 3.18

Malolactic Fermentation: None

Barrel Aged: None

Harvest Dates: August 20-31, 2021

Date Bottled: March 8-11, 2022

Release Date: Current disgorging, December 2024

Total Production: 650 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: Hand harvested in the chilly fog of 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. The dosage is 6 ml Brut LEX, 4 ml 2017 Heart of the Vineyard Chardonnay, and 4 ml 2017 Corral Chardonnay.

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, 12 miles from the ocean, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes through what we call "precision farming." 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.

For Sparkling and Still Wine, Precision Harvesting is Key: We wait until harvest to decide sparkling or still, as the main 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 the same block may be picked on different days.

Tasting Notes: A vibrant medley of delicate floral notes gracefully unfolds, revealing the sweet allure of ripe melon, the refreshing essence of cantaloupe, and the crisp tang of green apple and citrus. The wine's harmonious acidity and smooth, velvety texture provide both depth and refinement, showcasing its beautifully intricate character with elegance and poise.



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