



## 2016 Brut LD Magnum

LD stands for Late Disgorged, indicating extended aging for greater richness, creaminess, and refinement. This vintage has been aged over seven years en tirage, developing delicate, pinpoint bubbles. A true tête de cuvée, it represents the pinnacle of quality. Extremely limited.

### Technical Data

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

**Blend:** 50% Pinot Noir, 50% Chardonnay

**Alcohol:** 13.5% v/v

**Acidity:** 7.3 g/L

**Residual Sugar:** 3.9 g/L

**pH:** 3.18

**Malolactic Fermentation:** None

**Barrels:** None

**Harvest Dates:** August 18th – August 24th, 2016

**Date Bottled:** June 16th, 2017

**Release Date:** January 16th, 2025

**Total Production:** 120 Bottles

**Suggested Retail Price:** \$250.00

**Artisanal Winemaking:** Hand harvested in the chilly fog of early morning, our Pinot Noir and 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 Pinot Noir and Chardonnay lots that were a bit shy by nose with a touch of 'fruit forwardness' resulting in a sparkling wine that shows wonderful complexity that is rich, nutty and toasty with a hint of fruit. The dosage for this wine is 8 mls Brut LEX and 8 mls 2020 North Block Pinot Noir and 8 mls 2017 Heart of the Vineyard Chardonnay.

**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 Coast, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes 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 a 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. If necessary, parts of the same block may be picked on different days.

**Winemaker Tasting Notes:** Inviting aromas of golden pastry, roasted nuts, sun-dried stone fruit, and a whisper of citrus peel greet the nose. The palate offers a velvety richness, opening with stewed apple flavors and carrying through with a smooth, harmonious texture that finishes on a lively citrus flourish.

