



## 2021 Heritage Chardonnay

This exceptional Chardonnay highlights the Hyde-Old Wente Clone, a historic selection with roots in 1930s California viticulture. Celebrated for its distinctive character, this clone produces a wine of impressive depth and sophistication. A signature expression from our estate, it masterfully balances opulence and energy, reflecting the dedication and precision of our winemaking and the exceptional terroir of our home place.

### Technical Data

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

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

**Alcohol:** 13.5% v/v

**Acidity:** 6.3 g/L

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

**pH:** 3.23

**Malolactic Fermentation:** 0%

**Barrels:** 100% New French Oak barrels

**Harvest Date:** September 3, 2021

**Date Bottled:** June 24, 2022

**Total Production:** 100 Cases

**Suggested Retail Price:** \$57.00

**Artisanal Winemaking:** All of our Chardonnay is handled one lot at a time. While harvesting in the morning, we evaluate the flavor and texture of the grapes to determine winemaking methods. Sometimes it is straight to the press as whole clusters, while other times a cold soak might be necessary. The Hyde Old Wente grapes had at least an hour of skin contact in the press, mainly for flavor extraction. Fermentation occurs in water - bent French oak barrels, which we favor for their subtle oak impact. 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, 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 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.

**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 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 a single block may be picked on different days.

**Tasting Notes:** In the glass, golden hues with a touch of sunlit straw catch the eye with understated elegance. The aroma reveals an enticing blend of green fig, tangerine, and lychee, drawing you in with its inviting complexity. On the palate, bright citrus harmonizes with the richness of stone fruits, culminating in a lingering impression of ripe, vibrant flavors.

