



2020 Reflection Blanc de Blancs

The Chardonnay for this cuvée is sourced from one of our most prized sites on the estate. Named for the captivating reflection it casts in our reservoir; the wine embodies Iron Horse's distinctive style—blending refined elegance with a dynamic sensory journey that delivers both sophistication and spirited character in every sip. Embracing the double entendre its name suggests—the literal mirror of the vineyard in the reservoir and the wine's layered depth—this beautifully bubbly invites a moment of reflection.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: 5.6 g/L

Residual Sugar: 4.6 g/L

pH: 3.25

Malolactic Fermentation: 100%

Barrels: 100% Barrel Fermented and aged in 4+ Year Old French Oak Water Bent Barrels

Harvest Date: August 26, 2020

Date Bottled: January 27, 2021

Release Date: Current disgorging, February 2025

Total Production: 400 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: In developing this wine we choose to employ techniques such as barrel fermentation, bâtonnage, and malo-lactic fermentation, normally reserved for still wines and in turn we've gained more depth, and complexity, that in the past would only come with many years of aging on the yeast. If you love our 'LD' (Late Disgorged) wines or Joy! Sparkling, this release will feel like a familiar favorite—offering the essence of aged elegance wrapped in a fresh, youthful glow. The dosage for the 2020 Reflection Blanc de Blancs is 2.5 ml Blanc de Blancs LEX, 2.5 ml 2018 Heart of the Vineyard Chardonnay LEX (75% Cane Sugar/25% Turbinado), 8 ml 2018 Heart of the Vineyard Chardonnay and 2 ml 1984 Blanc de Blancs, 40 years on the yeast (disgorged just for this).

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 finest wine grapes 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 most delicious wines of the vintage. 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 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: Opulent and refined, this wine opens with warm notes of toasted brioche, evolving into layers of Anjou pear and citrus curd, subtly laced with caramelized butter, and culminating in a generous, lingering finish.



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