



2020 Wedding Cuvée

This is Iron Horse's most enchanting bubbly and the one we are best known for. The 2020 **Wedding Cuvée** is especially delightful - fruit-forward with a refined dryness that's simply irresistible. Ultra-fine bubbles and an impressive, lingering finish make it absolutely captivating. This release marks a proud milestone for the Iron Horse family. Our first vintage of Wedding Cuvée was 1980.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 84% Pinot Noir 16% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.5 g/L

Residual Sugar: 3.9 g/L

pH: 3.05

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 10—26, 2020

Date Bottled: March 23—26, 2021

Release Date: Current disgorging November, 2024

Total Production: 2,500 cases

Suggested Retail Price: \$58.00

Artisanal Winemaking: Wedding Cuvée is our interpretation of a Blanc de Noirs. In blending this wine we chose Pinot Noir lots that were extremely expressive and fruit forward. Then in a decided step away from convention, we blend in a bit of steely Chardonnay to add a firm acid backbone. Hand harvested in the chill of early morning our Pinot Noir is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65°f retaining bright fruit aromas and flavors in the wine. The dosage for the 2020 Wedding Cuvée is 2 mls Blanc de Noir LEX, 2 mls Blanc de Blancs LEX, and 4 mls 2019 Gold Ridge Pinot Noir.

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 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. Certified Sustainable.

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 our winemaker 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: A delicate blush hue with spirited bubbles and a silky mousse, the 2020 **Wedding Cuvée** enchants with vibrant raspberry aromas, hints of strawberry, and a dash of citrus zest. Bright red fruit flavors unfold on the front palate, flowing seamlessly to the mid-palate, followed by a pop of red apple and a creamy richness that culminates in a textured grapefruit finish.



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