



2020 Fairy Tale Celebration Cuvée

The 2020 **Fairy Tale Celebration Cuvée** is a sparkling tribute to joy and wonder. Bright and lively, this vintage was crafted to bring a bit of magic to every sip. Made for Disney, it's the celebratory pour of the Magic Kingdom—perfect for toasting to laughter, adventure, and happily ever afters.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 85% Pinot Noir 15% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.5 g/L

Residual Sugar: 6.9 g/L

pH: 3.05

Malolactic Fermentation: None

Barrels: N/A

Harvest Dates: August 10-25, 2020

Date Bottled: March 2021

Release Date: Current disgorging, March 2025

Total Production: 750 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: In crafting this wine we choose hand harvested Pinot Noir lots that are extremely expressive and fruit forward. Then 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 unique dosage for the 2020 Fairy Tale Celebration Cuvée is 4 ml Blanc de Blancs LEX, 4 ml Blanc de Noir LEX, 6 ml 2022 Rued Clone Chardonnay, and 4 ml 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, 13 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 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.

Winemaker Tasting Notes: Lush and enchanting, this sparkling dances across the palate with sun-kissed stone fruit and a playful hint of Dole Whip. Juicy nectarine and candied citrus twirl alongside crisp green apples, their flavors deepened by time en tirage. Dried mango and passion fruit add a tropical charm, while a silky, creamy texture wraps every sip. A final sparkle of pineapple lingers, inviting another sip.



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