



2020 Rainbow Cuvée

This wine reflects the vibrant hues of a rainbow. Each sip reveals a spectrum of flavors that come together in perfect harmony. A true reflection of the Estate's magic, this cuvée is a celebration in every sense—just like the brilliant rainbows that grace the vineyards when sunshine kisses the lingering fog.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 85% Pinot Noir 15% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.5 g/L

Residual Sugar: 3.9 g/L

pH: 3.05

Malolactic Fermentation: 0

Barrels: N/A

Harvest Dates: August 10-25, 2020

Date Bottled: March 2021

Release Date: Current disgorging March 2025

Total Production: 500 cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: In crafting this wine we chose Pinot Noir lots that were extremely expressive and fruit forward and blended in 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 this wine is 4 ml Blanc de Blancs LEX , 8 ml 2022 Rued Clone Chardonnay and 6 ml 2022 North Block Pinot Noir.

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 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. 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 Sparkling, more for still). Then winemaker David Munksgard consider 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: Delicate bubbles pave the way for a fragrant swirl of sun-ripened peach and golden apricot, kissed with a hint of toasted almond. The first sip unfolds like a story, revealing layers of red fruit that deepen with time. Frangipane and dried nectarine bring a luscious warmth, while crisp green apple and a whisper of vanilla add a playful lift at the center. Silky and refined, the finish lingers with the cozy embrace of almond and freshly baked brioche, leaving you enchanted until the very last sip.



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