



2022 Native Yeast Chardonnay

The **2022 Native Yeast Chardonnay** originates from one of our estate's prized vineyard blocks. Fermented with indigenous yeast strains native to the vineyard, it nurtures a unique texture that enriches the Hyde Old Wente clone's character. This vintage showcases its lively minerality, a signature of its cool-climate terroir.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Hyde Old Wente Clone Chardonnay

Alcohol: 12.6% abv

Acidity: 5.1 g/L

Residual Sugar: <2 g/L

pH: 3.33

Malolactic Fermentation: None

Barrels: 100% water bent French oak barrels.

Harvest Date: September 9, 2022

Date Bottled: February 5, 2024

Total Production: 103 Cases

Suggested Retail Price: \$57.00

Artisanal Winemaking: All of our Chardonnay is handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters, while other times a cold soak might be necessary. Fermentation is in 100% brand new French oak barrels, with the difference that the staves are water bent (instead of fire bent), which tones down the impact of the wood. 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, 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 best wine grapes we can 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 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 sparklings, more for still). Then winemaker David Munksgard 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 a single block may be picked on different days.

Tasting Notes: The fragrance unfolds with luscious notes of ripe melon and cantaloupe, accented by a delicate touch of fresh pear. On the palate, a silky elegance carries through from the first sip to the last. Bright acidity enlivens the opening, revealing crisp green apple and subtle floral nuances of jasmine. As the wine evolves, a striking mineral depth emerges, lending structure and finesse to the mid-palate. The finish is long and graceful, leaving a lasting impression of refinement and balance.



IRON HORSE.

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