



## 2021 Home Block Pinot Noir

The **Home Block** spans three acres on the Iron Horse Estate, situated on an east-facing hillside and planted with the Calera clone. True to its name, it sits next to the residence of Iron Horse Co-founder Audrey Sterling. Notably, it is also the most protected vineyard block on the estate.

### Technical Data

**Appellation:** Green Valley of Russian River Valley, Sonoma County

**Blend:** 100% Pinot Noir

**Alcohol:** 14.5% v/v

**Acidity:** 6.2 g/L

**Residual Sugar:** <.2 g/100ml

**pH:** 3.54

**Malolactic Fermentation:** 100%

**Barrels:** 100% French, medium toast.

**Barrel Aged:** 24 Months

**Harvest Date:** September 7, 2021

**Date Bottled:** February 6, 2024

**Release Date:** May 2025

**Total Production:** 256 Cases

**Suggested Retail Price:** \$87.00

**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 (Goldridge), climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes through what we call "precision winegrowing." To achieve uniformity of maturity we map our blocks according to soil type and aspect, then select the appropriate varietal clone and rootstock. 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.

**Artisanal Winemaking:** Hand picked from a single three acre block and a single clone (Calera), the grapes are destemmed into small open-top half ton macro bin fermenters or into stainless steel tanks where they are cold-soaked (using dry ice) for four to seven days. Before fermentation is complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees as the wine goes through malolactic fermentation.

**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 key 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. When making Pinot Noir the key is to achieve uniformity of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

**Tasting Notes:** Deep ruby hue with a plush, silky appearance. The aroma leads with rich black cherry, dark currant, and a whisper of ripe plum. On the front of the palate, bright raspberry notes emerge, accented by a trace of fresh rosemary. The mid-palate offers a harmonious blend of toasted oak, creamy vanilla, and juicy cherry. It finishes gracefully, revealing layers of plum, licorice, and blackcurrant, with an extended, elegant finish.

