



2021 Classic Vintage Brut

2021 Classic Vintage Brut stands as the quintessential expression of Iron Horse — the flagship of our sparkling wine collection. It captures everything we strive to achieve in each bottle: elegance, precision, and a deep sense of place. While it evokes the finesse and structure of great Champagne, its identity is unmistakably rooted in Sonoma County — shaped by the cool, coastal influence and finely textured soils of Green Valley, the crown jewel of the Russian River Valley. This vintage is not only a reflection of the land but a celebration of it, crafted to leave a lasting impression with every sip.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 73% Chardonnay, 27% Pinot Noir

Alcohol: 13.5% v/v

Acidity: 9.4 g/L

Residual Sugar: 6.5 g/L

pH: 3.07

Malolactic Fermentation: None

Harvest Dates: August 11 - September 2, 2021

Date Bottled: April 5—7, 2022

Release Date: Current disgorging May 2025

Total Production: 2,300 Cases

Suggested Retail Price: \$58.00

Artisanal Winemaking: Hand harvested in the chilly fog of early morning, our Pinot Noir and Chardonnay grapes are gently pressed as whole clusters yielding base wines of great delicacy. The juice ferments slowly at 62° to 65° f retaining vibrant fruit esters. In blending this wine we chose Pinot Noir and Chardonnay lots that were a bit shy by nose with a touch of 'fruit forwardness' resulting in a sparkling wine that shows wonderful complexity that is rich, nutty and toasty with a hint of fruit. The dosage for this wine is 8 mls of Brut LEX, 8 mls of 2018 Two Clone Chardonnay, 4 mls of 2019 Gold Ridge Pinot Noir, and 4 mls of 1983 Brut LD.

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 winegrapes through what we call "precision farming." 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 main difference is the brix level (or the amount of sugar in the grapes, less for sparkling, more for still). Then our 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.

Tasting Notes: Glinting gold in the glass, the 2021 Classic Vintage Brut sparkles with refined, enduring bubbles that speak to its craftsmanship. The nose is vibrant and graceful, unfolding with notes of crisp orchard fruit, delicate floral tones, and a whisper of toasted pastry. On the palate, layers of baked apple emerge, balanced by a lift of bright acidity and a subtle, creamy texture. The finish is long and graceful, with floral elegance that lingers, leaving a lasting impression of purity and poise.



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