



2021 Russian River Cuvée

2021 Russian River Cuvée carries with it a rich tapestry of meaning. First crafted to commemorate the historic Reagan-Gorbachev Summit in 1985, its name also honors the vineyard's distinctive home in the heart of the Russian River Valley. Beyond geography and history, it offers a subtle nod to the Russian appreciation for a fuller, more generous style of sparkling wine. The richest in the Iron Horse collection, it remains within brut territory, yet reveals a soft, round texture and a touch more opulence — a beautifully balanced expression with just a hint of indulgence.

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: 8.3 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: 1500 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 but still showing an appropriate hint of varietal character. What was once shy now exhibits wonderful complexity and creaminess that comes from 3 years aging on the yeast. The dosage for this wine is 5 mls Brut LEX. 5 mls Blanc de Noirs LEX, and 4 mls 2020 North Block Pinot Noir.

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 wine grapes 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 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 the same block may be picked on different days.

Tasting Notes: A delicate bouquet of lemon meringue greets the nose, underscored by subtle hints of toasted brioche. On the palate, vibrant notes of blood orange peel unfold, giving way to a richly textured core that reveals the warmth of spiced poached pear. The wine carries through to a lingering, memorable finish that invites another sip.



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