



## 2021 Summer's Cuvée

This limited, vintage, seasonal cuvée glows with the richness of summer. It unfolds with creamy depth and vibrant energy, offering a luxurious texture balanced by bright, refreshing lift. An irresistible indulgence, it's made for sun-drenched afternoons, golden hours, and lingering evenings that stretch into night. A true celebration of the season in every glass.

### Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** 100% Chardonnay

**Alcohol:** 13.5% v/v

**Acidity:** 7.9 g/L

**Residual Sugar:** 6.9 g/L

**pH:** 3.18

**Malolactic Fermentation:** 0%

**Barrels:** N/A

**Harvest Dates:** August 23 - August 31, 2021

**Date Bottled:** March 2022

**Release Date:** Current disgorging, June 2025

**Total Production:** 500 Cases

**Suggested Retail Price:** \$75.00

**Artisanal Winemaking:** In blending this wine we choose lots that are extremely expressive and fruit forward. Then in a decided step away from convention, we added some Pinot Noir in the dosage of this Blanc de Blanc to better marry the apricot, nectarine, and citrus flavors. The dosage for the 2021 Summer's Cuvée is 8mls BDN LEX, 6mls 2022 Rued Clone Chardonnay, 6mls SP08 and 6mls Gold Ridge 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 Ocean, 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.

**For Sparkling and Still Wine, Precision Harvesting is Key:** Our only rule is to make the most delicious wines of the vintage. 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 the same block may be picked on different days.

**Tasting Notes:** Lively and alluring, this vintage opens with bright acidity and an elegant, creamy sparkle. Layers of golden peach, honeydew, and tropical pineapple unfold, balanced by citrus zest and a whisper of wild strawberry. Perfect alongside prosciutto-wrapped melon, grilled shrimp, or a summer tomato salad.



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