



2023 Audrey Chardonnay

They say the true soul of a wine comes from the people behind it—a sentiment that shines in this captivating vintage of **Audrey Chardonnay**. A reflection of Iron Horse Co-Founder Audrey Sterling, it is graceful, luminous, and endlessly memorable. Crafted with heartfelt admiration, this tribute wine celebrates her enduring elegance and charm.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 72% Hyde Old Wente, 28% Rued

Alcohol: 13.9% v/v

Acidity: 6.1 g/L

Residual Sugar: <2.0g/L

pH: 3.21

Malolactic Fermentation: 0%

Barrels: 100% Water bent French oak, 3.5 years old

Harvest Dates: September 29, and October 2-4, 2023

Date Bottled: August 2, 2024

Total Production: 1008 Cases

Suggested Retail Price: \$57.00

Artisanal Winemaking: Only as the grapes arrive at the winery do we decide how to treat them. This hand harvested Chardonnay was handled in small 10 ton lots (one press load) at a time. 100% of the Chardonnay grapes were pressed as whole clusters, just as we do with sparkling wine. Frequent lees stirring or 'batonnage', at least three times a week for at least seven months contributes to the complex flavors.

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, 13 miles from the 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. Certified Sustainable.

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 a single block may be picked on different days.

Tasting Notes: This Chardonnay greets the senses with delicate floral blossoms and crisp green apple, unfolding into layers of juicy stone fruit and a touch of Madagascar vanilla bean. Bright green apple takes center stage on the palate, beautifully woven with subtle oak for a harmonious, full-bodied experience. The mid-palate reveals hints of ripe peach and fragrant florals, leading to a creamy, elegant finish that lingers with finesse.



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