



2023 North Block Pinot Noir

This vintage of **North Block** embodies the essence of Iron Horse Pinot Noir, shaped by cool fog and the structured tannins of Gold Ridge soil. Refined and elegantly balanced, it showcases a seamless integration of flavor and texture. Sourced from a three-acre block that unfolds beneath the Tasting Room and gently slopes toward the creek, this wine reflects both its place and the artistry behind it.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Calera Clone

Alcohol: 14.7% v/v

Acidity: 5.2 g/Liter

Residual Sugar: <2.0 g/Liter

pH: 3.6

Malolactic Fermentation: 100%

Barrels: 100% French, center of France, fire bent, medium + toast and toasted heads.

Barrel Aged: 7 Months

Harvest Date: September 27, 2023

Date Bottled: July 30, 2024

Release Date: Unreleased

Total Production: 202 Cases

Suggested Retail Price: \$87.00

Precision Winemaking: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley represents the very best soil (Goldridge), climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the finest winegrapes 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.

Artisanal Winemaking: Hand picked from a single block and a single clone, are de-stemmed 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 most delicious wines of the vintage. 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. 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: This Pinot Noir is a sensory journey, drawing you in with its deep, intense color. Aromas of ripe raspberry, cherry, and spice intertwine with hints of cola, creating an inviting bouquet. The first sip is luxuriously smooth, revealing layers of bright red fruit, floral and mineral nuances, and a whisper of tobacco. A touch of tangerine and citrus leaf adds an unexpected vibrancy, while the finish lingers with elegance and depth. Built to age, this wine only grows more intriguing over time.



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