



2023 Thomas Road Pinot Noir

Perched on the highest, westernmost edge of the estate, the **Thomas Road** Vineyard benefits from a unique microclimate that shapes its character. Year after year, this exceptional single vineyard yields Pinot Noirs of remarkable depth, complexity, and elegance, with a signature earthiness. The 2023 release showcases the finest barrels of the vintage, a true reflection of its distinct terroir.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Clone 13 Pinot Noir

Alcohol: 14.6% v/v

Acidity: 5.3 g/L

Residual Sugar: <0.2 g/100ml

pH: 3.67

Malolactic Fermentation: 100%

Barrels: 100% French, 36% new, fire bent, medium to heavy toast. Average age 3 years.

Harvest Dates: September 28, 2023

Date Bottled: July 30, 2024

Release Date: Unreleased

Total Production: 175 Cases

Suggested Retail Price: \$87.00

Artisanal Winemaking: Hand picked grapes from the top 30 rows, and a single 'heritage' clone, (Clone 12/Martini Selection) de-stemmed into stainless steel tanks or half ton macro bins and cold-soaked (using dry ice) for 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 ages prior to blending and bottling.

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley 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 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: We wait until harvest to decide sparkling or still. 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 & Food Pairings: On the nose, this wine unfolds with aromas of forest floor, ripe dark cherry, plum, and layers of raspberry and blueberry jam, intertwined with hints of currants. The palate is rich and expressive, revealing notes of black cherry and plum, accented by savory roasting herbs. A natural pairing for rosemary-grilled lamb, duck with fig chutney, or any dish that celebrates the earthy depth of mushrooms.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: info@ironhorsevineyards.com Website: www.ironhorsevineyards.com