



2020 Ocean Reserve Blanc de Blancs

The 2020 **Ocean Reserve** is a tribute to both elegance and impact—a limited production vintage Blanc de Blancs that gives back with every bottle. Crafted with the same coastal influence that shapes our vineyards, this sparkling gem carries the freshness and vitality of the sea in every sip. This vintage, we're proud to support Heal the Bay, a non-profit in Southern California, helping to mitigate the effects of runoff from the Los Angeles fires into the waterways and eventually into the ocean.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: 8.0 g/Liter

Residual Sugar: 4.7 g/Liter

pH: 3.14

Malolactic Fermentation: 0%

Barrels: None

Harvest Dates: August 19-25, 2020

Date Bottled: May 19-20, 2021

Release Date: Current disgorging, May 2025

Total Production: 800 cases

Suggested Retail Price: \$62.00

Artisanal Winemaking: This cuvée is a blend of two Chardonnay clones – Clone 4 and Rued Clone, hand harvested - from six different blocks on the estate. The dosage for this wine is 5 ml 2018 Heart of the Vineyard Chardonnay LEX and 4 ml Heart of the Vineyard Chardonnay.

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 Coast, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes we should be growing 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 best wines we can. We wait until harvest to decide sparkling or still, as a key difference is the brix level (or the amount of sugar in the grapes, less for sparkling, more for still). Then winemaker David Munksgard considers berry size (bigger is better for sparkling, 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: The aroma radiates vibrancy. A bright splash of green apple and zesty lemon greets the first sip, while a luxuriously creamy texture carries the flavors smoothly across the palate. Ocean-kissed minerality emerges mid-sip, leading to a beautifully refreshing finish with just a hint of sea breeze.



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