



2020 Winter's Cuvée

This exquisite vintage shines with festive brilliance—bright, elegant, and irresistibly celebratory. Inspired by clear, starlit winter nights, each sip dazzles with fine bubbles and a graceful, delicious, lingering finish. Crafted in limited quantities, **Winter's Cuvée** transforms gatherings into golden moments of warmth and connection. A sparkling reminder that the season's true magic lies in generosity and the joy of being together.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: 5.7 g/L

Residual Sugar: 8.3 g/L

pH: 3.15

Malolactic Fermentation: 0%

Harvest Dates: August 18—26, 2020

Date Bottled: January 28, 2021

Current disgorging: October 2025

Total Production: 500 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: Hand harvested in the chilly fog of early morning, our Pinot Noir and Chardonnay grapes are gently pressed as whole clusters yielding base wines of great delicacy. The juice ferments slowly at 62° to 65° f retaining vibrant fruit esters. Our 2020 dosage is 10 mls of Brut LEX, 8 mls of 2019 Native Yeast Chardonnay, 8 mls of pre-bottle fermentation Brut cuvée, and 4 mls 1983 Special Blend in Magnum.

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, 12 miles from the ocean, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best wine grapes through 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. 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 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: By nose: Generous and inviting, with layers of warm cinnamon and delicate toasted brioche. The palate is plush and refined, unfolding with notes of roasted nuts, bright citrus cream, and a whisper of mulberry, all wrapped in the comfort of spiced berry compote. Silky in texture and beautifully balanced, it finishes with graceful length that invites another sip. Crafted for moments of joy—whether gathered around a festive table or by a fire with marshmallows toasting.



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