



2022 Year of the Horse

Celebrate the **Year of the Horse** with Iron Horse: a beautiful alignment of good fortune and sparkle. In the Lunar Zodiac, the Horse represents dynamism, forward motion and vitality. As the seventh sign in the 12-year cycle, it honors birth years 1942, 1954, 1966, 1978, 1990, 2002, 2014, and now 2026, which, as luck would have it, coincides with our 50th Anniversary at Iron Horse. This is a "Brut Zero", made from 100% Estate Chardonnay with no sugar added to the dosage.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.6 g/Liter

Residual Sugar: <2.0 g/Liter

pH: 2.96

Malolactic Fermentation: None

Barrel Aged: None

Harvest Dates: August 15—September 2, 2022

Date Bottled: June 2023

Release Date: 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 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. The dosage is 6 ml 2019 Native Yeast Chardonnay.

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 winegrapes 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: 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 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: Elegant, vibrant and ultra dry, this vintage opens with delicate white florals, followed by a thread of bright melon that brings both generosity and lift. Green apple and citrus add snap and precision. On the palate, the acidity is poised and lively. The finish is long and refined, carrying forward with the effortless grace of a horse in full stride.



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