



## 2020 Blanc de Blancs

The 2020 **Blanc de Blancs** is bright and richly expressive, highlighting the pure essence of Chardonnay in a refined and sophisticated way—perfect for pairing with a variety of cuisines. Composed entirely of Chardonnay and aged for more than three years on its lees, this wine, like all our Blanc de Blancs, is built to evolve gracefully with time in the bottle. The prolonged cool fog of Green Valley allows the grapes to ripen at a measured pace, ensuring full maturity and depth of flavor.

### Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** 100% Chardonnay

**Alcohol:** 13.5% v/v

**Acidity:** 8.0 g/L

**Residual Sugar:** 5.4 g/L

**pH:** 3.14

**Malolactic Fermentation:** None

**Barrels:** 0% barrel fermented

**Harvest Dates:** August 19 - 26, 2020

**Date Bottled:** May 2021

**Release Date:** Current Disgorging August 2024

**Total Production:** 400 Cases

**Suggested Retail Price:** \$75.00

**Artisanal Winemaking:** In blending this wine we used multiple lots of Chardonnay, each one bringing something distinctive to the blend. Hand harvested in the chill of early morning, our Chardonnay is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65° f, retaining the bright aromas and flavors in the wine. The dosage for the 2020 Blanc de Blancs is 6 ml of Blanc de Blancs LEX and 6ml of 2020 Rued Clone Chardonnay.

**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 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.

**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 the only 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 & Food Pairings:** The bouquet of this wine features zesty lime, roasted hazelnut, toasted grain, and a whisper of minerality. On tasting, it reveals notes of lemon curd and fresh green apple, with a mineral nuance on the finish. It pairs beautifully with dishes like nigiri and sashimi, miso-glazed chicken, or hot pot, as well as lemon herb chicken and Thai curry. It also complements shellfish such as clams, Dungeness crab, and scallops, and works well with creamy or Alfredo-style dishes.



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