



## 2020 Harvest Moon

This exclusive, small-batch sparkling wine is crafted for those special moments of autumn—whether toasting under a full moon, marking the autumn equinox, or savoring the richness of the season. Produced from estate-grown Chardonnay and enhanced with a distinctive dosage, this wine delights with unexpected flavors that embody the abundance and exhilaration of fall.

### Technical Data

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

**Blend:** 100% Chardonnay

**Alcohol:** 13.5% v/v

**Acidity:** 8.0 g/L

**Residual Sugar:** 6.9 g/L

**pH:** 3.14

**Malolactic Fermentation:** 0%

**Barrels:** None

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

**Date Bottled:** May 19-20, 2021

**Release Date:** Current disgorging, August 2024

**Total Production:** 400 Cases

**Suggested Retail Price:** \$75.00

**Artisanal Winemaking:** The Harvest Moon is our surprising twist on a Blanc de Blancs. Hand harvested in the chill of early morning our Chardonnay is gently pressed as whole clusters. The dosage for the 2020 Harvest Moon is 8 mls Blanc de Noirs LEX, 12 mls 2020 Corral Vineyard Pinot Noir and 6 mls Cold Soak Pinot Noir. The Pinot in the dosage gives this wine a beautiful pale pink hue.

**Precision Winegrowing:** At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, a dozen miles from the Pacific Ocean, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the finest 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:** Our only rule is to make the most delicious wines of the vintage. 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:** Enticing aromas of apple pie, berry pie, and baking spices fill the nose. On the palate, the bright tang of key lime leads the way, giving way to a burst of mulberry in the mid-palate. The wine is smooth and balanced, with an elegant delicacy that lingers gracefully.

