



## 2020 North Block Pinot Noir

This vintage of **North Block** captures the cool fog and firm, Gold Ridge soil tannins that define the best of the Iron Horse Pinot Noirs. Beautifully integrated, refined, and elegant. The grapes come from the three-acre block that spills out at your feet at the Tasting Room and slopes down to the creek.

### Technical Data

**Appellation:** Green Valley of Russian River Valley, Sonoma County

**Blend:** 100% Pinot Noir

**Alcohol:** 14.8% v/v

**Acidity:** 5.4 g/Liter

**Residual Sugar:** <2.0 g/Liter

**pH:** 3.56

**Malolactic Fermentation:** 100%

**Barrels:** 100% French, center of France, fire bent, medium + toast and toasted heads.

**Barrel Aged:** 7 Months

**Harvest Date:** August 29, 2020

**Date Bottled:** April 28, 2021

**Release Date:** August 2024

**Total Production:** 170 Cases

**Suggested Retail Price:** \$87.00

**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 (Goldridge), climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the finest winegrapes 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.

**Artisanal Winemaking:** Hand picked from a single block and a single clone, are de-stemmed into small open-top half ton macro bin fermenters or into stainless steel tanks where they are cold-soaked (using dry ice) for four to seven days. Before fermentation is complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees as the wine goes through malolactic fermentation.

**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 main 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. When making Pinot Noir the key is to achieve uniformity of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

**Tasting Notes:** This Pinot Noir affects the senses on multiple levels. Intense and dark in color. A mix of raspberry, cherry, spice and cola by nose. By mouth, silky and smooth with a lingering complexity. This is a grand red with intensity built on floral notes, mineral notes, deep cherry flavors, scents of tobacco, tangerine and citrus leaf. Cellar-worthy.



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