



2020 Winter's Cuvée

This release of Winter's Cuvée exemplifies quiet elegance. Just as winter encourages togetherness and coziness, this delicious, limited production bubbly wine enhances those moments, turning them into something to be savored and shared.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 50% Chardonnay and 50% Pinot Noir

Alcohol: 13.5% v/v

Acidity: 6.0 g/L

Residual Sugar: 8.3 g/L

pH: 3.19

Malolactic Fermentation: 100%

Harvest Dates: August 17, 2020

Date Bottled: February 25, 2021

Current disgorging: August/September 2024

Total Production: 525 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. The blend is equal parts Chardonnay and Pinot Noir from blocks adjacent to our corral. For added complexity and richness the entire blend was put through malo-lactic fermentation. Our 2020 dosage is 10 mls of Brut Turbinado LEX, 8 mls of 2017 Two Clones Chardonnay and 8 mls of pre-bottle fermentation Brut cuvée.

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: lush and luxurious with hints of cinnamon spice and toasted brioche. A rich, smooth mouthfeel is highlighted with touches of freshly roasted nuts, zesty citrus custard, and warm berry pie, accompanied by a hint of mulberry. This elegantly crafted wine concludes with an extended, lingering finish that beckons another sip. It's crafted for joyful celebration from grand feasts to toasted marshmallows.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472
Phone: (707) 887-1507 Fax: (707) 887-1337
Email: info@ironhorsevineyards.com Website: www.ironhorsevineyards.com