



## 2020 Brut Rosé

The **2020 Brut Rosé** stands out as the boldest and most vibrant of our sparkling wines, captivating with its brilliant color and dynamic flavors. Crafted from a masterful blend of Chardonnay and Pinot Noir, this lively, full-bodied vintage balances crisp dryness with a luxurious, creamy texture. Its rich, deep color comes from letting the Pinot Noir sit on the skins. Aged for over three years en tirage, this extraordinary rosé reveals layers of refined complexity and enduring elegance.

### Technical Data

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

**Blend:** 62% Chardonnay, 38% Pinot Noir

**Acidity:** 8.1 g/Liter

**Residual Sugar:** 3.9 g/Liter

**pH:** 3.17

**Malolactic Fermentation:** None

**Barrels:** None

**Harvest Dates:** August 12—25, 2020

**Date Bottled:** February 23, 2021

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

**Total Production:** 650 Cases

**Suggested Retail Price:** \$75.00

**Artisanal Winemaking:** Hand harvested in the chill of early morning our Chardonnay grapes are de-stemmed into stainless steel tanks where they provide a firm acid backbone. The wine is then blended with a small amount of Pinot Noir that has been cold-soaked (using dry ice) for seven days. After pressing, the juice slowly ferments in stainless steel tanks at 62° to 65° f retaining the bright fresh Pinot Noir fruit tones. The dosage for the 2020 Brut Rosé is 2 ml Blanc de Blancs LEX, 2 ml Brut LEX, and 10 ml 2020 North Block Pinot Noir.

**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 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 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:** By nose, this wine opens with a vibrant bouquet of lush red fruits. On the palate, it unfolds with a full, velvety texture, delivering a harmonious blend of ripe strawberry, juicy raspberry, and deep, rich dark cherry, elevated by a bright touch of lime. This is Brut with a bold, capital B - its depth and structure make it a perfect pairing for a hearty steak dinner or lobster fest.



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