



2016 Brut LD Rosé Magnum

A stunning tête de cuvée crafted for Brut Rosé lovers, this vintage glows with a beautifully pale, coppery pink hue—perfect to enjoy throughout the meal. Produced in very limited quantities, it is a true masterpiece of patience. Aged for over seven years en tirage, it unveils layers of depth and a cloudlike weightlessness, carried by a stream of delicate, diffuse bubbles. The ultimate choice for celebrations that deserve extraordinary elegance.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 50% Pinot Noir, 50% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.3 g/L

Residual Sugar: 2.5 g/L

pH: 3.18

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 18th – August 24th, 2016

Date Bottled: June 16th, 2017

Release Date: January 16th, 2025

Total Production: 149 Bottles

Suggested Retail Price: \$250.00

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. In blending this wine we chose Pinot Noir and Chardonnay lots that were a bit shy by nose with a touch of 'fruit forwardness' resulting in a sparkling wine that shows wonderful complexity that is rich, nutty and toasty with a hint of fruit. The dosage for this wine is 4 mls Brut LEX, and 28 mls 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, only a dozen miles from the Pacific Coast, 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 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.

Winemaker Tasting Notes: On the nose, golden pastry, roasted almonds, sun-dried apricots, and a whisper of citrus peel intertwine gracefully. The palate unfolds with a silky richness, beginning with baked stone fruit and gliding into a harmonious, refined texture that finishes with a burst of vibrant citrus essence.

