



2021 Heart of the Vineyard Chardonnay

Sourced from our finest estate-grown Chardonnay blocks at the heart of the vineyard, this blend is beautifully balanced with a bright bouquet. Finely tuned and expressive, it showcases unique terroir-driven flavors and superb craftsmanship.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 80% Hyde Old Wente Chardonnay, 20% Rued Chardonnay

Alcohol: 13.5% v/v

Acidity: 6.0 g/L

Residual Sugar: <2.0 g/L

pH: 3.25

Malolactic Fermentation: None

Barrels: 100% New Oak

Harvest Date: September 3rd, 2021

Date Bottled: June 23rd, 2022

Total Production: 96 Cases

Suggested Retail Price: \$57.00

Artisanal Winemaking: All of our Chardonnay is handpicked and handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters. For certain lots, we simply destem, while other times a cold soak might be necessary.

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, 13 miles from the Ocean, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the finest 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. 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 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 a single block may be picked on different days.

Winemaker Tasting Notes: The aroma carries inviting hints of sweet cream, mingling with the lively zest of key lime and the crisp sweetness of ripe pear. As it opens up, the wine reveals a well-rounded texture with soft, approachable tannins. Juicy stone fruit takes the lead on the palate, followed by subtle floral notes and a touch of tart pear in the mid-palate. A smooth, creamy finish lingers with a gentle hint of oak.



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