



2021 Blanc de Blancs

The **2021 Blanc de Blancs** radiates brightness and finesse, revealing the purest expression of our estate Chardonnay. A stream of delicate bubbles lifts its vibrant character, making it as versatile at the table as it is captivating in the glass. Aged on the lees for more than three years, this sparkling wine is crafted to mature with elegance and poise. Nurtured by Green Valley's cool, lingering fog, the grapes ripen slowly and evenly, yielding a wine of remarkable depth, grace, and enduring beauty—the signature of our Blanc de Blancs.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: 7.9 g/L

Residual Sugar: 5.4 g/L

pH: 3.18

Malolactic Fermentation: None

Barrels: 0% barrel fermented

Harvest Dates: August 21 - 30, 2021

Date Bottled: March 2022

Release Date: Current Disgorging August 2025

Total Production: 500 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: In blending this wine we used multiple lots of Chardonnay, each one bringing something distinctive to the blend. Hand harvested in the chill of early morning, our Chardonnay is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65° f, retaining the bright aromas and flavors in the wine. The dosage for the 2021 Blanc de Blancs is 6 ml of Blanc de Blancs LEX and 6ml of 2023 Rued Clone Chardonnay.

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, 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 the only 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 & Food Pairings: The bouquet opens with aromas of crisp pear, Meyer lemon, and a hint of brioche, accented by roasted almond and a subtle saline edge. On the palate, layers of lemon cream and green apple unfold, carried by vibrant minerality that lingers through the finish. Its refined balance makes it an ideal partner for sushi and sashimi, soy-glazed sea bass, or delicate seafood pastas. It also pairs beautifully with lobster and scallops, and finds harmony with creamy risottos or dishes brightened by fresh herbs and citrus.



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