



2021 Brut Rosé

The 2021 **Brut Rosé** is the boldest and most vibrant of our vintage Sparkling Wines, captivating with its brilliant color and expressive energy. A masterful blend of estate-grown Chardonnay and Pinot Noir, it balances crisp dryness with a luxurious, creamy texture, defined by fine bubbles, seamless integration, and finesse, making it a natural choice for milestone celebrations and beautifully prepared meals shared with people who matter. Its rich, deep hue comes from extended skin contact with the Pinot Noir, while more than three years aging en tirage brings depth, refined complexity, and a long, elegant finish.

Technical Data

Appellation: Green Valley of Russian River Valley

Blend: 77% Chardonnay, 23% Pinot Noir

Acidity: 8.9 g/Liter

Residual Sugar: 3.2 g/Liter

pH: 3.04

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 11 – September 2, 2021

Date Bottled: April 8, 2022

Release Date: Current disgorging, December 2025

Total Production: 750 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 2021 Brut Rosé is 3 ml Blanc de Blancs LEX, 6 ml 2023 Rued Chardonnay, and 10 ml 2019 Gold Ridge 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: On the nose, the wine is expressive and fruit-driven, revealing layers of ripe red berries. The palate is broad and silky, offering flavors of strawberry compote, fresh raspberry, and dark cherry, lifted by a refreshing hint of citrus zest. This is a confidently structured Brut, built with depth and presence, making it an excellent match for steak house fare, an indulgent lobster feast, or a richly flavored vegetarian dish.



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