



2021 Brut X

2021 Brut X is a striking expression of modern sparkling wine — unapologetically dry, luminously bright, and brimming with character. From the first pour, it dazzles with its fine, persistent bubbles and crystalline clarity. On the palate, it's crisp and invigorating, with a structure that's both bold and refined. Unmistakably expressive yet impeccably balanced, this is the kind of effervescent indulgence that feels effortlessly drinkable from the first toast to the final glass. Whether you're celebrating a milestone or simply embracing the joy of the everyday, Brut X is the bottle you'll want to reach for again and again.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 73% Chardonnay, 27% Pinot Noir

Alcohol: 13.5% v/v

Acidity: 9.4 g/L

Residual Sugar: <2.0 g/L

pH: 3.07

Malolactic Fermentation: None

Harvest Dates: August 11 – September 2, 2021

Date Bottled: April 5-7, 2022

Release Date: Current disgorging: May, 2025

Total Production: 500 Cases

Suggested Retail Price: \$62.00

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 vintage sparkling wine that is rich and complex. Our dosage for the 2021 Brut X is 4 ml 2019 Native Yeast Chardonnay and 4 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 winegrapes through what we call "precision farming." 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: 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: Delicate aromas rise from the glass — warm pastry, a whisper of vanilla, a trace of sun-ripened berries, and a lift of citrus. On the palate, the texture is luxuriously smooth, balanced by a lively thread of acidity that brings clarity and precision. A burst of crisp apple greets the front of the palate, giving way to a soft, almost honeyed note of dried stone fruit at the center. The finish lingers gently, touched by a subtle echo of almond cream.



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