



## 2021 Harvest Moon

Celebrate autumn's most memorable moments with this limited-edition Sparkling Wine—crafted to honor the harvest moon, welcome the equinox, and savor the season's beauty. Based on our estate Chardonnay and finished with a distinctive Pinot Noir dosage, this elegant pale rosé delivers vibrant, unexpected flavors that reflect the richness and vitality of fall.

### 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:** 0%

**Barrels:** None

**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:** The Harvest Moon is our surprising twist on a Blanc de Blancs. Hand-harvested in the chill of early morning, our Chardonnay is gently pressed as whole clusters. For the 2021 vintage, the dosage includes 6 mL of Blanc de Blancs LEX, 10 mL of 2019 Gold Ridge Pinot Noir, and 4 mL of "cold soak" Pinot Noir—a pre-fermentation technique in which select blocks are cold-soaked on their skins for 5–7 days to extract aromatic compounds and provide a precise burst of bright red fruit notes, contributing a delicate pale pink hue to the wine.

**Precision Winegrowing:** At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, a dozen miles from the Pacific Ocean, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the finest winegrapes 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 most delicious wines of the vintage. 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:** Inviting scents of spiced apple tart, mixed berry pastry, and warm baking spices greet the nose. The palate opens with a lively hint of yuzu citrus, unfolding into a wave of juicy mulberry at the center. Silky and harmonious, the wine carries an understated elegance that lingers beautifully.



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