



# 2023 Heritage Chardonnay

This vintage Chardonnay showcases the esteemed Hyde—Old Wente clone, a storied selection dating back to the 1930s—long regarded among the crown jewels of California viticulture. Revered for its ability to translate site into structure, it produces a wine of quiet power and layered elegance. From our estate vines, tended with intention, emerges a Chardonnay that speaks to legacy and land—an elevated reflection of home, captured in a glass.

## Technical Data

**Appellation:** Green Valley of Russian River Valley, Sonoma County

**Blend:** 100% Hyde Old Wente Clone Chardonnay

**Alcohol:** 13.9% v/v

**Acidity:** 6.45 g/L

**Residual Sugar:** <2 g/L

**pH:** 3.21

**Malolactic Fermentation:** 25%

**Barrels:** 100% Water-Bent French Oak

**Harvest Date:** September 29—October 4, 2023

**Date Bottled:** July 31, 2024

**Total Production:** 100 Cases

**Suggested Retail Price:** \$57.00

**Artisanal Winemaking:** All of our Chardonnay is handled one lot at a time. While harvesting in the morning, we evaluate the flavor and texture of the grapes to determine winemaking methods. Sometimes it is straight to the press as whole clusters, while other times a cold soak might be necessary. The Hyde Old Wente grapes had at least an hour of skin contact in the press, mainly for flavor extraction. Fermentation occurs in 100% Water-Bent French Oak barrels, which we favor for their subtle oak impact. Frequent lees stirring, or 'batonnage', at least three times a week for over seven months, contributes to the long finish and unique mouth-feel.

**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 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.

**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 a single block may be picked on different days.

**Tasting Notes:** In the glass, a radiant golden tone glints with a hint of pale straw—graceful and restrained. The nose opens with layers of tangerine zest, fresh lychee, and a subtle whisper of green fig, offering an aromatic profile both vivid and refined. On the palate, lively citrus weaves through a generous core of stone fruit, finishing with a bright, enduring resonance that speaks to both ripeness and precision.



Iron Horse Vineyards, 9786 Ross Station Road, Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: [info@ironhorsevineyards.com](mailto:info@ironhorsevineyards.com) Website: [www.ironhorsevineyards.com](http://www.ironhorsevineyards.com)