



2022 Spring Rosé

Introducing the **2022 Spring Rosé**, a limited-edition seasonal cuvée crafted to capture the essence and vibrancy of spring. The Pinot Noir used for this blend underwent a careful seven-day cold soak before fermentation, enhancing the stunning hue and bright, refreshing flavors that make this wine truly exceptional.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 67% Chardonnay 33% Pinot Noir

Alcohol: 13.5% v/v

Acidity: 9.1 g/Liter

Residual Sugar: 3.9 g/Liter

pH: 3.05

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 10 - September 2, 2025

Date Bottled: June 6, 2023

Release Date: Current disgorging February 2026

Total Production: 500 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: The blend is composed of crisp Chardonnay and a pre-fermentation cold soak Pinot Noir. The juice slowly ferments in stainless steel tanks at 62° to 65° f retaining bright fruit aromas and flavors in the wine. The dosage for the 2022 Spring Rosé is 4mls BdB Lex, and 6 mls 2023 Rued Chardonnay.

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 we should be growing 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. We are Certified Sustainable

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 a key difference is the brix level (or the amount of sugar in the grapes, less for sparklings, more for still). Then winemaker David Munksgard consider berry size (bigger is better for sparklings, 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 and are all hand harvested.

Tasting Notes: Hints of wild raspberries, paired with gentle floral nuances. Ripe peach graces the front palate, with delicate orange blossoms in the mid-palate, finishing with a whisper of blackberry.



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