



2023 Heart of the Vineyard Chardonnay

Drawn from our most expressive Chardonnay site, this cuvée lives up to its name: the true heart of the vineyard, offering graceful balance and a radiant bouquet. Elegantly expressive, it reflects the character of its terroir with refined complexity and the careful touch of masterful craftsmanship. In 2023, those qualities rose to their peak, cementing the vintage as one of the great milestones in our Chardonnay legacy.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Hyde Old Wente Chardonnay

Alcohol: 13.3% v/v

Acidity: 5.1 g/L

Residual Sugar: <2.0 g/L

pH: 3.28

Malolactic Fermentation: 70%

Barrels: Water Bent French Oak

Harvest Date: October 3-4, 2023

Date Bottled: August 14, 2024

Total Production: 125 Cases

Suggested Retail Price: \$48.00

Artisanal Winemaking: All of our Chardonnay is handpicked and handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters. For certain lots, we simply destem, while other times a cold soak might be necessary.

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, 13 miles from the Ocean, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the finest 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. 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 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 a single block may be picked on different days.

Winemaker Tasting Notes: The 2023 vintage opens with delicate aromas of sweet cream, bright key lime zest, and crisp, ripe orchard fruit. Silky in texture with soft, approachable tannins, the palate reveals juicy stone fruit complemented by subtle floral notes and a hint of tartness at the mid-palate. The wine concludes with a smooth, creamy finish, gently accented by a whisper of oak.

