



2023 Home Ranch Pinot Noir

Home Ranch Pinot Noir is sourced from the Home Block, a three-acre vineyard on the Iron Horse Estate planted with the Calera clone on a gentle east-facing hillside. True to its name, the block rests beside the residence of co-founder Audrey Sterling, offering a sense of intimacy and care. As the estate's most sheltered vineyard, its vines thrive in a protected microclimate, producing wines of earthiness and depth—serious in structure yet remarkable for their weightlessness and grace. The 2023 release deepens that tradition, underscoring the year as one of uncommon poise and greatness.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Pinot Noir

Alcohol: 14.5% v/v

Acidity: 5.4 g/L

Residual Sugar: <.2 g/100ml

pH: 3.63

Malolactic Fermentation: 100%

Barrels: 100% French, medium toast.

Barrel Aged: 11 Months

Harvest Date: October 4, 2023

Date Bottled: July 24, 2024

Total Production: 200 Cases

Suggested Retail Price: \$87.00

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, only a dozen miles from the Pacific Ocean, represents the very best soil (Goldridge), climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes through what we call "precision winegrowing." To achieve uniformity of maturity we map our blocks according to soil type and aspect, then select the appropriate varietal clone and rootstock. 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.

Artisanal Winemaking: Hand picked from a single three acre block and a single clone (Calera), the grapes are destemmed into small open-top half ton macro bin fermenters or into stainless steel tanks where they are cold-soaked (using dry ice) for four to seven days. Before fermentation is complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees as the wine goes through malolactic fermentation.

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 key 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. When making Pinot Noir the key is to achieve uniformity of ripeness and maturity within the vines and clusters. If necessary, parts of a single block may be picked on different days.

Tasting Notes: Deep ruby in color with a silky sheen, this wine opens with aromas of dark berries, and a hint of plum. On the palate, bright raspberry and a touch of fresh rosemary emerge, flowing into a harmonious mid-palate of toasted oak, creamy vanilla, and juicy cherry. The finish is long and graceful, revealing layers of licorice and subtle earthy notes, with elegance and refinement that linger beautifully.



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