



2023 Native Yeast Chardonnay

Our Native Yeast Chardonnay is drawn from one of the estate's most prized vineyard blocks—an enclave of vines that consistently yield wines of quiet intensity and unmistakable character. Fermented exclusively with wild, native yeasts that reside in the vineyard itself, this wine evolves slowly, revealing a layered texture and nuanced expression of the Hyde–Old Wente clone. The vintage carries the imprint of its cool-climate origins: a refined minerality and vibrant structure that speak less of winemaking and more of where it comes from.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Hyde Old Wente Clone Chardonnay

Alcohol: 13.4% abv

Acidity: 6.1 g/L

Residual Sugar: <2 g/L

pH: 3.20

Malolactic Fermentation: None

Barrels: 100% Water-Bent French Oak

Harvest Date: October 3, 2023

Date Bottled: August 14, 2024

Total Production: 130 Cases

Suggested Retail Price: \$57.00

Artisanal Winemaking: All of our Chardonnay is 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, while other times a cold soak might be necessary. Fermentation is in 100% Water-Bent French Oak barrels, with the difference that the staves are water bent (instead of fire bent), which tones down the impact of the wood. 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, only 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 best wine grapes we can 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 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.

Tasting Notes: Aromatics unfold with notes of cantaloupe, honeydew, and a trace of just-ripe pear—inviting and quietly expressive. The palate is supple from the first sip, carrying a vivid line of acidity that lifts flavors of green apple and subtle citrus blossom. A gentle floral thread of jasmine emerges mid-palate, where texture and minerality meet in poised balance. The finish is long, polished, and delicately persistent, echoing the wine's elegance and precision.



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