

2021

FAIRY TALE

CELEBRATION CUVÉE

ESTATE BOTTLED SPARKLING WINE •
 GREEN VALLEY OF THE RUSSIAN RIVER VALLEY • IRON HORSE •
 SONOMA COUNTY

2021 FAIRY TALE CUVÉE

Your happily ever after begins with the first sip of our 2021 Fairy Tale Cuvée. Originally created for Disney, this cuvée has always held a special kind of enchantment. The 2021 is bright, lifted, and full of energy, with notes of spiced pineapple, juniper berry, and lime zest carried by fine, lively bubbles. It brings a little magic to the glass.

Playful pairing: Dole Whip

TECHNICAL DATA

Appellation: Green Valley of the Russian River Valley
Blend: 73% Pinot Noir 27% Chardonnay
Alcohol: 13.5% v/v
Acidity: 8.9 g/L
Residual Sugar: 5.9 g/L
pH: 3.05

Malolactic Fermentation: None
Barrels: N/A
Harvest Dates: August 11–September 2, 2021
Date Bottled: March 2022
Release Date: Current disgorging, March 2026
Total Production: 750 Cases
Suggested Retail Price: \$75.00

ARTISANAL WINEMAKING

In crafting this wine, we choose hand-harvested Pinot Noir lots that are extremely expressive and fruit forward. We then blend in a bit of steely Chardonnay to add a firm acid backbone. Hand-harvested in the chill of early morning, our Pinot Noir is gently pressed as whole clusters. The juice slowly ferments in stainless steel tanks at 62° to 65°F, retaining bright fruit aromas and flavors in the wine. The unique dosage for the 2021 Fairy Tale Celebration Cuvée is 4 ml Blanc de Blancs LEX, 4 ml Blanc de Noirs LEX, 6 ml 2022 Rued Clone Chardonnay, and 4 ml 2023 Gold Ridge Pinot Noir.

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 best wine grapes possible 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.

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, and 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.

"Smile, breathe and believe in magic" — Mickey Mouse


IRON HORSE
 VINEYARDS

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