

# IRON HORSE VINEYARDS

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## Classic Vintage Brut 2019

Green Valley, Russian River Valley, California

### ESTATE

Started in 1976 by Audrey and Barry Sterling, Iron Horse is a standout producer of Sparkling wine in America. Nestled in the cool microclimate of the Green Valley AVA, Iron Horse's 300 acre estate is home to 164 acres of vineyard, split evenly between Pinot Noir and Chardonnay. The second generation, Joy Sterling and her brother Laurence, oversee the estate, and have dedicated their time and attention to improving vineyard practices, implementing regenerative agriculture and sustainability initiatives, and advocating for their community and the environment.

### WINE

The flagship of the estate, this wine shows everything the family strives to accomplish. The quality and finesse strike memory bells that say "Champagne," while the flavors are unmistakably Sonoma County, Russian River, Green Valley and most distinctly Iron Horse. Delightful and complex rising dough, orange marmalade and baked apple aromas lead to an exquisitely balanced palate with flavors of ripe red apple, mandarin orange and hazelnut. The complexity of flavors and textures are perhaps only overshadowed by the sheer pleasure of enjoyment.

### VINEYARD

**Soils:** The Iron Horse estate is in the heart of Green Valley's cool and foggy climate, 13 miles from the Pacific Ocean. The predominant soil-type is called "Gold Ridge", a sandy loam that has excellent drainage and is perfectly, inherently balanced, making it one of the most coveted soil types, especially for growing Pinot Noir. **Farming:** The certified sustainable estate features 160 acres under vine, planted exclusively to Chardonnay and Pinot Noir across a patchwork of gentle, rolling hills. Each of the 39 blocks has been planted with site-specific rootstock and clonal selections, enabling Iron Horse to farm, harvest, and vinify each block separately.

### WINEMAKING

**Harvest:** Hand harvested in the chilly fog of early morning

**Variety:** 67% Pinot Noir, 33% Chardonnay

**Fermentation:** Gently pressed as whole clusters yielding base wines of great delicacy. A long, cool ferment at 62° to 65° F retains vibrant fruit esters. Individual lots of Pinot Noir and Chardonnay with a shy nose and a touch of fruit are blended to create a sparkling wine that shows rich, nutty and toasty aromas with a hint of fruit and wonderful complexity. The dosage for this wine is 8 mls of BdB LEX, 8 mls of Rued Chardonnay, 2 mls of 1986 LD Blanc de Blancs.

**Dosage:** 6.9 G/L

**Alcohol:** 13.5%

94

## Wine Spectator

"A bubbly with richness and verve, this cuvée offers lilting apple tart, crème brûlée and lemon verbena flavors that finish with a spicy, fresh ginger accent." - T.F 9/23