



2015 Ocean Reserve Blanc de Blancs

2015 Ocean Reserve Blanc de Blancs is a special, limited edition, vintage Blanc de Blancs. Iron Horse gives \$4 a bottle to National Geographic's Ocean Initiative, establishing marine protected areas and supporting sustainable fishing practices around the globe.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: .73 g/100ml

Residual Sugar: 0.7 g/100ml

pH: 3.13

Malolactic Fermentation: None

Barrels: None

Harvest Dates: Aug 4 - September 8, 2015

Date Bottled: April 2016

Release Date: Current disgorging March 2019

Total Production: 1000 cases

Suggested Retail Price: \$54.00

Artisanal Winemaking: This cuvee is a blend of 4 Chardonnay clones - CHW-6, AH-96, AH-76 and Rued - from 7 different blocks on the estate. The dosage for this wine is 8 ml Blanc de Blanc LEX and 3 ml Rued Chardonnay.

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 Coast, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes we should be growing 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 a key difference is the brix level (or the amount of sugar in the grapes, less for sparklings, more for still). Then winemaker David Munksgard considers berry size (bigger is better for sparklings, 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 the same block may be picked on different days.

Tasting Notes & Food Pairings: By nose, orange zest, Tahitian lime and minerality. By mouth, lime, tangerine and creamy richness on the finish. In the spirit of supporting ocean conservancy, best food pairings focus on seafood deemed a "best choice" on the Monterey Bay Aquarium Seafood Watch® program.



Iron Horse Vineyards, 9786 Ross Station Road., Sebastopol, CA 95472

Phone: (707) 887-1507 Fax: (707) 887-1337

Email: info@ironhorsevineyards.com Website: www.ironhorsevineyards.com