



## 2017 UnOaked Chardonnay

The **2017 UnOaked Chardonnay** is a pure expression of cool, foggy Green Valley. The wine is remarkably rich and elegant. With their bright acidity, UnOaked Chardonnays are worth holding onto as they age so beautifully, if you can resist drinking them up. Sadly, production is very limited on this vintage.

### Technical Data

**Appellation:** Green Valley of Russian River Valley, Sonoma County

**Blend:** 88% Hyde Old Wente Clone, 12% Rued Clone Chardonnay

**Alcohol:** 13.7% v/v

**Acidity:** .57 g/100ml

**Residual Sugar:** <0.27 g/100ml

**pH:** 3.27

**Malolactic Fermentation:** None

**Barrels:** None

**Harvest Dates:** September 3 - 6, 2017

**Date Bottled:** June, 2018

**Total Production:** 1530 Cases

**Suggested Retail Price:** \$29.00

**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. All of the UnOaked Chardonnay had an overnight skin contact soaking before pressing to control acidity with a cold stainless steel fermentation (between 60f and 63f) to retain esters, i.e., brightness, minerality and exotic fruit elements.

**Precision Winegrowing:** At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes what we call "precision farming." 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 main 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 a single block may be picked on different days.

**Tasting Notes & Food Pairings:** By nose, a complex blend of stone fruit, green pear and pineapple. By mouth, balanced acidity, grapefruit, Gravenstein apple and minerality. Pairs beautifully with crab cakes, salmon tartar, bacon wrapped scallops, prosciutto, whole wheat pasta and caper pesto. This is a great vegetable wine...especially heirloom tomatoes.



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