



## 2014 Classic Vintage Brut

The **2014 Classic Vintage Brut** is considered the “flagship” of the Iron Horse bubbly as it shows everything the family strives to accomplish, striking memory bells that say “champagne” in quality and finesse, but with flavors that are unmistakably Sonoma County, Russian River, Green Valley and most distinctly Iron Horse.

### Technical Data

**Appellation:** Green Valley of Russian River Valley

**Blend:** 72% Pinot Noir 28% Chardonnay

**Alcohol:** 13.5% v/v

**Acidity:** .79 g/100ml

**Residual Sugar:** .50 g/100ml

**pH:** 3.07

**Malolactic Fermentation:** None

**Harvest Dates:** August 8 - August 30, 2014

**Date Bottled:** April 2015

**Release Date:** Current disgorging March 2019

**Total Production:** 2,425 Cases

**Suggested Retail Price:** \$45.00

**Artisanal Winemaking:** Hand harvested in the chilly fog of early morning, our Pinot Noir and Chardonnay grapes are gently pressed as whole clusters yielding base wines of great delicacy. The juice ferments slowly at 62° to 65° f retaining vibrant fruit esters. In blending this wine we chose Pinot Noir and Chardonnay lots that were a bit shy by nose with a touch of ‘fruit forwardness’ resulting in a sparkling wine that shows wonderful complexity that is rich, nutty and toasty with a hint of fruit. The dosage for this wine is 6 mls of Brut LEX, 8 mls of 2009 Rued Chardonnay, 6 mls of 2013 Estate Pinot Noir, and 4 mls of 1980 Brut.

**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 through 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 the same block may be picked on different days.

**Tasting Notes & Food Pairings:** By nose - rising dough, orange marmalade and baked apple. By mouth - ripe red apple, mandarin orange and hazelnut. A perfect wine with poached eggs, smoked salmon and toast, salade Nicoise, hard cheeses, classic roast chicken with Yukon gold potatoes, harvest pear crisp with candied ginger.



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