



2014 Wedding Cuvée

This is Iron Horse's most romantic bubbly. We describe the **2014 Wedding Cuvée** as dangerously easy to drink. Pretty pink in color and capped off with a pure mousse, this fruit forward, elegantly dry bubbly, displays ultra tiny bubbles and an exceedingly long finish.

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: 0.5 g/100ml

pH: 3.11

Malolactic Fermentation: None

Barrels: None

Harvest Dates: August 8 – 30, 2014

Date Bottled: April and May 2015

Release Date: Current disgorging March 2019

Total Production: 4,500 Cases

Suggested Retail Price: \$45.00

Artisanal Winemaking: Wedding Cuvée is our interpretation of a Blanc de Noirs. In blending this wine we chose Pinot Noir lots that were extremely expressive and fruit forward. Then in a decided step away from convention, we 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 dosage for the 2014 Wedding Cuvée is 6 ml Blanc de Noir Lex and 6 ml 2016 Rued Chardonnay.

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 wine grapes 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: raspberry, mandarin orange peel and nutmeg. In the mouth stone fruit, pink grapefruit, Tahitian lime, blood orange, raspberry with a gentle mouthfeel. A food friendly wine that works with most styles, sauces and preparations. Pairs well with full flavored fish, pork chops, and chicken. Also try with crispy kale and stir fried vegetables. All you really need is dark, bittersweet chocolate!



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