

# IRON HORSE VINEYARDS

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## Unoaked Chardonnay 2020

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

This pure Chardonnay is a natural beauty that showcases the extraordinary qualities of the Green Valley area. It has a crackling brightness, with stone and citrus fruits on the nose joined by an appealing minerality and spice that drive a long finish. The best of both worlds, this bottling combines the tension between concentrated fruit and the raciness of the best Chablis, with a kiss of California sunshine providing fruit and supple texture: it is impossible to put down.

### 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.

*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:* 73% Rued Clone Chardonnay, 27% Hyde Old Wente Clone

*Fermentation:* All of the Iron Horse Chardonnay is processed one lot at a time, and according to the vintage, sometimes heading 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 60° and 63° F to retain brightness, minerality and exotic fruit elements.

*Alcohol:* 13.7%

### TASTING NOTES

The nose on this vintage has juicy red apple, lychee fruit, dried stone fruit and hints of tropical fruit. Citrus notes on the front palate, with juicy apple following amazing acidity throughout the mouth and a touch of pear on the end with a sophisticated finish.