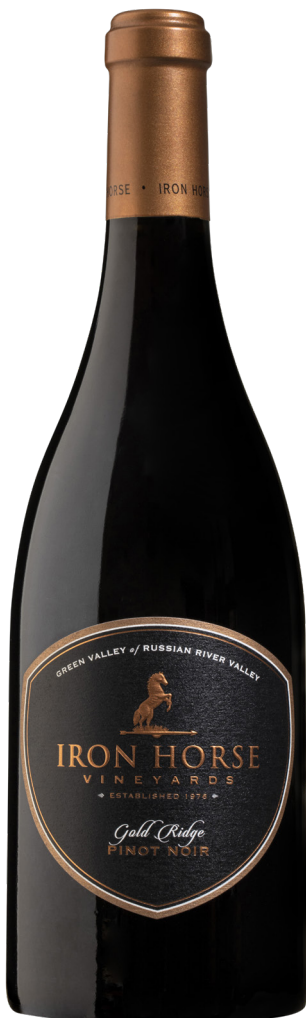


# IRON HORSE VINEYARDS

Nestled in the cool microclimate of the Green Valley AVA, Iron Horse's 300 acre estate is home to 164 acres of vineyards.



## Gold Ridge Pinot Noir 2018

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

The Gold Ridge is three clones of Pinot Noir selected from four excellent sites on the estate to create this complex and elegant blend. The unifying factor is our highly prized Gold Ridge soil, among the most coveted, especially for Pinot Noir.

### 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 picked from Winery blocks 2 and 4 (Pommard 5), block H-5 (clone 828), and block P-6 (clone 13, Thomas Road)

**Variety:** 88% clone 828 and 12% Pommard 5

**Fermentation:** the grapes are de-stemmed into small open-top half ton macro bin fermenters or into stainless steel tanks where they are cold-soaked (using dry ice) for four to seven days. Before fermentation is complete, the new wine is gently pressed from the skins and transferred to French oak barrels. Fermentation then goes to completion in the barrels, allowing us to stir the lees as the wine goes through malolactic fermentation.

**Alcohol:** 13.9%

## Wine & Spirits

94

"This is a blend of several parcels at Iron Horse, named for the Goldridge soils that dominate these rolling Green Valley hills, a factor as significant as the coastal fog that cools them each morning. [...] its restrained ripeness showing in a completely delicious crush of cranberry, strawberry and mineral flavors. The fruit is generous, layered into brisk tannic earthiness, the wine offering firm structural integrity without weight. Breathe those layers of fruit and tannins for a minute or more as you contemplate roasting fresh seabass with morels."

- L.G., 4/2022