

IRON HORSE VINEYARDS

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Wedding Cuvée 2016

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 irresistible Wedding Cuvée has witnessed countless special moments since its inception in 1980, served at engagements, weddings, anniversaries, and Valentine's Day celebrations. Iron Horse's play on a Blanc de Noirs, this wine features extremely expressive and fruit forward Pinot Noir lots blended with just a touch of steely Chardonnay to add a firm acid backbone. A romantic tinge of pink in the glass hints at the character of the Pinot Noir in this cuvée, and raspberry and nutmeg aromas on the nose are followed by juicy stone fruit, lively blood orange, and red berry flavors that are held seamlessly together with refined and delicate bubbles. Dangerously easy to drink.

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, especially for growing Pinot Noir. *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: 71% Pinot Noir, 29% Chardonnay

Fermentation: Gently pressed as whole clusters yielding base wines of great delicacy. A long, cool ferment at 62° to 65° F retains vibrant fruit esters. Individual lots of Pinot Noir that are extremely expressive and fruit forward are selected to form the core of this wine, then Chardonnay is selected to add a firm acid backbone.

Dosage: 6 mls Blanc de Blanc Lex (55B); 6 ml 2018 Rued Chardonnay; 4 mls 2017 Gold Ridge Pinot Noir

Alcohol: 13.5%

Wine Spectator

93

"A rare combination of refinement and festive exuberance, offering lovely, expressive flavors of raspberry and strawberry, laced with rose petal and graham cracker notes that fan out on the long, luxurious finish." - TF, 12/2020