

# IRON HORSE VINEYARDS

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## Ocean Reserve Blanc de Blancs 2019

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

Ocean Reserve is a special, limited edition, vintage Blanc de Blancs, created in partnership with National Geographic. Iron Horse dedicated its Blanc de Blancs to The Marine Mammal Center in Sausalito, CA, as a nod to the Pacific Ocean, which is the engine behind the fog and cool, coastal influence in the Green Valley; \$5 per bottle sold goes to support this establishment. The Ocean Reserve's racy lime and tangerine notes, saline acidity, and beautiful creamy finish, conjures images of the ocean itself and pairs flawlessly with all manner of seafood.

### 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:* 100% Chardonnay (blend of two clones: Clone 4 and Rued) from six different blocks on the estate

*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. The dosage for this wine is 8 ml Blanc de Blanc LEX, 8 ml Heart of the Vineyard Chardonnay.

*Dosage:* 6.9 g/L

*Alcohol:* 13.5%

### TASTING NOTE

On the nose, very inviting tropical fruit, lychee and green apple. Green apple and lemon zest on the front palate. Creamy and rich throughout the palate. Great minerality in the mid to back palate with a touch of salinity on the finish.

