

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.



Chardonnay 2021

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 blocks on the estate

Variety: 35% Hyde Old Wente clone, 65% Rued Clone Chardonnay

Fermentation: All of our Chardonnay is handled one lot at a time. Only as the grapes arrive at the winery do we decide how to treat them. Sometimes it is straight to the press as whole clusters, while other times a cold soak might be necessary. For this bottling, the grapes had an overnight skin contact soaking before pressing to control acidity and a cold, stainless steel fermentation (between 60 and 63) to retain esters, i.e., brightness, minerality, and exotic fruit elements. No malolactic fermentation or barrel aging.

Alcohol: 13.5%

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, followed by juicy apple. Amazing acidity throughout and a touch of pear on the end with a sophisticated finish.