

# IRON HORSE VINEYARDS

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## Ocean Reserve Blanc de Blancs 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

Ocean Reserve is a special, limited edition vintage Blanc de Blancs created with Mission Blue, a marine conservation non-profit founded by legendary oceanographer Sylvia Earle. \$5 per bottle sold will go to Mission Blue, whose objective is to establish a global network of marine protected areas, called "Hope Spots". The goal is to protect 30% of our marine resources by 2030. Dr. Earle is a National Geographic Explorer in Residence. She was the first woman Chief Scientist at the National Oceanic and Atmospheric Administration (NOAA), Time Magazine's first Hero of The Planet, a Ted Prize winner, and is lauded as "her deepness" because she has logged more than 7,000 hours underwater. The Pacific is the engine of our special, cool, foggy microclimate, which allows us to make Sparkling Wines on this level of finesse and elegance and makes giving back so essential. The connection between Pacific fog, sparkling wine, and people who care generates a special kind of magic.

### 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 five clones: Clone 4, CHW-6, AH-96, AH-76 and Rued)

*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.

*Dosage:* 6.8 g/L

*Alcohol:* 13.5%

92

## Wine Spectator

"Precise and brisk in structure, with vibrant lemon and lime flavors highlighted by mineral and saline accents, which help this speed toward a bright, refreshing finish." - T.F, 11/22