

IRON HORSE VINEYARDS

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Ocean Reserve Blanc de Blancs 2017

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 National Geographic's Ocean Initiative as a nod to the Pacific Ocean, which is the engine behind the fog and cool, coastal influence in the Green Valley; \$4 per bottle sold goes to establishing marine protected areas and supporting sustainable fishing practices around the globe. 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 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: 8 ml Blanc de Blanc LEX, 3.5 ml Rued Chardonnay, and 3.5 ml 2018 Native Yeast Chardonnay.

Alcohol: 13.5%

TASTING NOTE

This saline expression of sparkling Chardonnay exudes kaffir lime and lemongrass aromas, giving way to lemon verbena and juicy green apple on the palate, the finish is pleasingly dry and stoney. It is a crisp and firm accompaniment to seafood and a great conversation starter.