

IRON HORSE VINEYARDS

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Audrey Chardonnay 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

They say ingredient x in a wine is the people behind it – a saying that certainly holds true for this delicious first release of Audrey Chardonnay. It mirrors the beauty and grace of Iron Horse Co-Founder Audrey Sterling. Multi-faceted, brilliant, and memorable. This is a tribute wine, made with love and admiration.

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: 78% Hyde Old Wente, 22% Rued Clone Chardonnay

Fermentation: 100% of the Chardonnay grapes were pressed as whole clusters, just as with sparkling wine. Frequent lees stirring or 'batonnage', at least three times a week for at least seven months contributes to the complex flavors.

Aging: 100% Water bent French oak, 2-5 years old.

Alcohol: 13.7%

TASTING NOTES

By nose this chardonnay has a great amount of honeysuckle and green apple, followed by stone fruit and a hint of Madagascar vanilla bean. Green apple is the predominant flavor at the very beginning of the front palate, with a great integration of oak and fruit which balances out the wine throughout the mouth. Delightful flavors of peach and honeysuckle in the mid palate, with creaminess from the mid palate though the finish.