



ECO TERRENO

ARTISANAL SELECTIONS

BARREL FERMENTED 2014 CHARDONNAY ALEXANDER VALLEY

Mark Lyon
WINEMAKER
MARK LYON



ABOUT ECO TERRENO

Great wines are not just produced, rather they are carefully cultivated. At Eco Terreno our vast experience along with time honored traditions and a healthy respect for the land help us cultivate grapes that are of the utmost quality and flavor. In 1980, after an extensive search, Founder and Winemaker Mark Lyon found a 122-acre (92 acres planted to vines) vineyard in Alexander Valley near Cloverdale. Today the Lyon and Cisne Vineyards at Eco Terreno are thriving under the care and guidance of Daphne Amory, an expert in biodynamic viticulture. Eco Terreno crafts wines that respect and showcase the great potential of Alexander Valley and their vineyards.

HARVEST NOTES

We were blessed with an exceptionally good crop of Chardonnay in 2014. Although everything happened a few weeks earlier than usual, our crop set was good and flowering passed without issues. A heat spike in August brought both red and white grapes into maturity at the same time for the first time ever at Lyon Vineyard which meant that all hands were on deck to process our grapes. On September 8th we hand-harvested our two Chardonnay blocks in the very early morning so that they could arrive at the winery in in peak condition. The 2014 Chardonnay was barrel fermented, with some minimal lees stirring to create richness and complexity. Only a partial secondary malolactic fermentation was allowed to preserve the crisp acidity and freshness. The intent was to make a rich yet understated Chardonnay that reflects the clonal selections (70% Robert Young + 30% Clone 4), soils (clay loam), and region (Alexander Valley).

TASTING NOTES

The color is bright, clear, medium gold. The nose is fragrant with lemon curd, stone fruits, tropical fruits and flint nuances. The medium body has a creamy texture and bright acidity to support ripe fruit flavors of Golden Delicious apples, white peaches, toast, and Meyers lemon. The lingering finish echoes the flavors, ending with lemon and crème caramel notes. This Chardonnay is to enjoy now and over the next 3 years.

AVA:	Alexander Valley
HARVEST DATE:	September 8, 2014
BLEND:	100% Chardonnay
ALCOHOL BY VOLUME:	14.4%
TA:	0.57 g/mL
PH:	3.51
BARRELS:	40% new Leroi French oak, Medium Toast; 40% 1-year-old Leroi French Oak, the remaining balance in neutral French oak
TIME IN BARREL:	10 months sur lie
BOTTLING DATE:	August 28th, 2015
CASES PRODUCED:	470
SUGGESTED RETAIL PRICE:	\$29 per 750-mL