



ECO TERRENO

ARTISANAL SELECTIONS

BARREL FERMENTED 2013 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

2013 was another excellent growing season, with an early spring bringing a large crop set. Though thinning grape clusters was necessary, the spring weather cooperated and the fruit ripened evenly. Early summer was typical California coastal weather with morning fog and hot afternoons. The cooling morning fog is crucial for maintaining the acidity in the Chardonnay grapes. Rain and the resulting humidity in June did require more vineyard thinning that brought yields closer to normal. The 2013 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. The intent was to make a more understated Chardonnay that reflects the clone (Robert Young), soils (clay loam), and region (Alexander Valley).

TASTING NOTES

The color is bright, clear, light gold with brilliant highlights. The nose is fragrant with lemon curd, stone fruits, hazelnuts, praline, and flint nuances. The medium body has a creamy texture. Jonathan apple, peach, mineral, toast, and crème brûlée flavors fill the palate. The medium long finish echoes the flavors, ending with lemon zest notes. This Chardonnay is to enjoy now and over the next 3 years.

TECHNICAL NOTES

AVA:	Alexander Valley
HARVEST DATE:	September 2013
BLEND:	100% Chardonnay
ALCOHOL BY VOLUME:	14.6%
TA:	0.58 g/mL
PH:	3.58
BARRELS:	40% new Leroi French oak, Medium Toast, + the balance neutral French & American oak
TIME IN BARREL:	10 months sur lie
BOTTLING DATE:	September 2014
CASES PRODUCED:	775
SUGGESTED RETAIL PRICE:	\$29 per 750-mL