



ECO TERRENO

ARTISANAL SELECTIONS

OLD VINE 2013 CABERNET SAUVIGNON 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

The 2013 vintage was an amazing year with textbook grape-growing weather. Spring brought a very large crop set, necessitating crop thinning pre-harvest to keep our yields down. Summer weather was ideal, starting with cool fog in the morning clearing to sunny skies by early afternoon with temperatures soaring up into the high 90's F and then quickly cooling off following sunset. This often meant temperature swings of up to 40° F, which is preferable for Cabernet Sauvignon and Merlot. Our 2013 Cabernet Sauvignon was harvested exclusively from our 43-year-old vine block which was planted in 1973 on St. George rootstock by Rodney Strong. With yields as low as three tons to the acre, the concentration of fruit flavors and full-throttle richness create a very opulent wine.

TASTING NOTES

Our 2013 Old Vine Cabernet Sauvignon has a very dark crimson color, with a bright purple rim. Cassis, black cherry, black pepper and espresso fill the very fragrant nose. The flavors are similar with ripe black cherry, dark chocolate and cabernet spice impressions, and the wine is lush fruit-forward yet balanced. The finish is lingering, with nuances of black tea and blueberry. It is definitely enjoyable now and over the next 5 years.

TECHNICAL NOTES

AVA:	Alexander Valley
HARVEST DATE:	October 18, 2013
BLEND:	97% Cabernet Sauvignon, 3% Merlot,
ALCOHOL BY VOLUME:	14.5%
TA:	0.6 g/mL
PH:	3.71
BARRELS:	70% New Saury French oak, Medium Toast, 30% neutral French oak
TIME IN BARREL:	15 months
BOTTLING DATE:	March 2015
CASES PRODUCED:	612
SUGGESTED RETAIL PRICE:	\$40 per 750-mL