



ECO TERRENO

CUVÉE ACERO
2015 SAUVIGNON BLANC
ALEXANDER VALLEY



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

2015 was another drought year and was not without its challenges. A cool wet May with intermittent rain caused shatter during flowering which produced a small fruit set. Steady warm weather in August pushed the grapes to ripen early, so harvest began on August 14th at 24.3° Brix. In addition, the yields were much lower than usual, barely 3 tons per acre in our old vines block. This meant more concentrated citrus fruit flavors. Cuvée Acero is a blend of our old vines block of heirloom Sauvignon Blanc (originally planted in 1973 on St. George rootstock) and our younger vine Sauvignon Musqué clone. To preserve its vibrant fruit flavors 2015 Cuvée Acero was stainless-steel fermented at cool temperatures with a select yeast strain to enhance sauvignon blanc aromatics.

TASTING NOTES

The resulting wine has brilliant colors of light greenish-gold. The nose is extremely aromatic and has a mélange of citrus and floral notes - citrus blossoms, lemongrass, and pink grapefruit. It has a zingy mouthfeel with abundant fruit flavors of guava and pomelo. The medium long finish has some grassy and floral notes, and a refreshing, juicy finish. This Sauvignon Blanc can be enjoyed as an apéritif and pairs beautifully with goat cheese, salads, chicken, fish and vegetarian dishes.

TECHNICAL NOTES

AVA:	Alexander Valley, Sonoma County
HARVEST DATE:	August 14, 2015
BLEND:	100% estate-grown heirloom selection and Musqué Clone Sauvignon Blanc
ALCOHOL BY VOLUME:	14.6%
TA:	0.52 g/mL
PH:	3.24
AGING:	Fermented in stainless-steel, aged three months in neutral French & American oak barrels
BOTTLING DATE:	March 23, 2016
CASES PRODUCED:	450
SUGGESTED RETAIL PRICE:	\$22 per 750-mL