



# ECO TERRENO

## 2012 THREE VINE RED 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

The 2012 vintage was an ideal growing season with perfect weather. Spring brought a large crop set, which meant we had to thin grape cluster in the vineyards more than once. Summer was typical California coastal weather, with cool fog in the morning clearing to sunny skies by early afternoon with temperatures soaring up into the 90°s F and the quickly cooling off following sunset. This often meant temperature swings of up to 50° F, which is preferable for Bordeaux varietals such as Cabernet Sauvignon, Merlot, etc. Harvest started in early September with beautiful weather and picking proceeded smoothly at a steady pace with no rain in the fall. The clusters were luscious bluish-black berries that had great concentration of the red berry fruit flavors.

### TASTING NOTES

The 2012 Three Vine Red has a very dark crimson color, almost opaque, with a bright red rim. The nose is very fragrant with cassis, tobacco leaf, herbs, tea, and toasted coconut impressions. Smooth and of medium body, the flavors follow the nose with dark cherry, blueberry, Bergamot tea, and toast nuances. The finish is medium long with plenty of fruit balancing out the youthful texture. The wine is recommended for enjoying it now and over the next 2 years.

### TECHNICAL NOTES

<b>AVA:</b>	Alexander Valley
<b>HARVEST DATE:</b>	September 2012
<b>BLEND:</b>	49% Merlot, 40% Cabernet Franc, 11% Petit Verdot
<b>ALCOHOL BY VOLUME:</b>	14.7%
<b>TA:</b>	0.59 g/mL
<b>PH:</b>	3.68
<b>BARRELS:</b>	30% Saury new American oak + 70% neutral American oak
<b>TIME IN BARREL:</b>	16 months
<b>BOTTLING DATE:</b>	September 2014
<b>CASES PRODUCED:</b>	1,100
<b>SUGGESTED RETAIL PRICE:</b>	\$27 per 750-mL