



ECO TERRENO

ARTISANAL SELECTIONS

2012 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 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. The Cabernet Sauvignon was harvested last with the intention to make a riper, more fruit-forward style from Alexander Valley, but with added leafiness and complexity by incorporating Merlot and Cabernet Franc into the blend. The clusters were luscious bluish-black berries that had great concentration of flavors.

TASTING NOTES

Our 2012 Cabernet Sauvignon has a very dark crimson color, almost opaque, with a bright red rim. Cassis, blackberry, pomegranate, and caramel aromas fill the very fragrant nose. The flavors are similar with ripe blackberry and lush pomegranate impressions, and the wine is well balanced and medium-full in body. The finish is medium long revealing cranberry and caramel impressions. It is definitely enjoyable now and over the next 5 years.

TECHNICAL NOTES

AVA:	Alexander Valley
HARVEST DATE:	September 2012
BLEND:	77% Cabernet Sauvignon, 14% Merlot, 7% Cabernet Franc, 2% Petit Verdot
ALCOHOL BY VOLUME:	14.5%
TA:	0.55 g/mL
PH:	3.73
BARRELS:	New Saury French oak, Medium Toast, + neutral American oak
TIME IN BARREL:	15 months
BOTTLING DATE:	September 2014
CASES PRODUCED:	830
SUGGESTED RETAIL PRICE:	\$32 per 750-mL