



ECO TERRENO

ARTISANAL SELECTIONS

2014 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 wine growing experience along with a healthy respect for the land help us cultivate grapes that are of the utmost expressions of the vineyard. In 1980, after an extensive search, Founder and Winemaker Mark Lyon found a 122-acre (93 acres planted to vines) vineyard in Alexander Valley near Cloverdale. Today the Lyon and Cisne Vineyards, both 100% Demeter and CCOF Organic Certified, are under the care of Daphne Amory, an expert in biodynamic viticulture.

HARVEST NOTES

The 2014 vintage was a warmer growing season, which perfectly ripened Cabernet earlier than usual. Summer was typical California coastal weather for us, 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 Cabernet Sauvignon. Our Cabernet grapes were 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. Aging in French oak barrels both softened and enhanced the lush, black fruit.

TASTING NOTES

Our 2014 Cabernet Sauvignon has a bright crimson color with a kaleidoscope of ruby and garnet on the rim. Cassis, blackberry, pomegranate, and caramel aromas fill the very fragrant nose. The flavors are consistent with luscious black cherry and ripe pomegranate impressions, presenting as well balanced and medium-full in body with soft tannins on the palate. The finish is medium long revealing cranberry and caramel impressions in this very drinkable Cabernet Sauvignon.

TECHNICAL NOTES

AVA:	Alexander Valley
HARVEST DATE:	September 21 – October 15, 2014
BLEND:	85% Cabernet Sauvignon, 10% Merlot, 4% Cabernet Franc, 1% Petit Verdot
ALCOHOL BY VOLUME:	14.5%
TA:	0.57 g/mL
PH:	3.83
BARRELS:	70% New Saury French oak, 30% 1 year old French oak
TIME IN BARREL:	15 months
BOTTLING DATE:	August 2016
CASES PRODUCED:	730
SUGGESTED RETAIL PRICE:	\$32 per 750-mL