



ECO TERRENO

2014 THREE VINE RED 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 are Demeter Biodynamic certified and are thriving under the care and guidance of Daphne Amory, an expert in biodynamic viticulture

HARVEST NOTES

The 2014 vintage was an ideal growing season with perfect weather. Spring brought a large crop set, which meant we green harvested to increase the concentration of flavors in the grapes. 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, and Petit Verdot.

Lyon Vineyard was the source for our Right Bank-inspired blend. Our Petit Verdot and Cabernet Franc were co-fermented in a 10-ton fermentor, whereas the Merlot was harvested fully ripe a bit later and fermented separately. Each varietal contributes some desired attributes; Petit Verdot adds color, structure, and floral aromatics; Cabernet Franc contributes red fruit impressions (raspberry and cherry notes) and tobacco leaf aromatics; and Merlot grounds the blend with black fruits (black cherry and blueberry) and plum flavors.

TASTING NOTES

Our 2014 Three Vine Red is a bright ruby color. The nose is suggestive of sweet black cherry and mocha followed by enticing notes of Herbs de Provence. Smooth yet medium in body, this wine offers bright flavors of blackberry, mocha, and black cherry that are expertly balanced by whispers of dried herbs and toast. The lingering finish echoes flavors of black fruits and baking spices.

TECHNICAL NOTES

AVA:	Alexander Valley
HARVEST DATE:	October 2014
BLEND:	43% Merlot, 36% Cabernet Franc, 21% Petit Verdot
ALCOHOL BY VOLUME:	14.2%
TA:	0.57 g/mL
PH:	3.77
BARRELS:	35% new Saury American Oak; 65% neutral Saury French oak
TIME IN BARREL:	15 months
BOTTLING DATE:	March 20, 2016
CASES PRODUCED:	1145
SUGGESTED RETAIL PRICE:	\$27 per 750-mL