

# ECO TERRENO

## 2016 THREE VINE RED ALEXANDER VALLEY



### **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 2016 vintage started early and warm but ended up beautifully for Eco Terreno, especially for our later ripening red grapes. As always cool fog in the morning clearing to sunny skies by early afternoon with temperatures soaring up into the high 90°s F and the quickly cooling off following sunset. Temperature swings of up to 40° F, which is preferable for Merlot, Cabernet Franc, and Petite Verdot and allowed for greater depth of flavor. With consistently lower yields to the acre, the concentration of fruit flavors and full-throttle richness create a smooth and evenly textured wine.

Lyon Vineyard was the source for our Right Bank-inspired blend of Merlot, Cabernet Franc, and Petit Verdot. 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 2016 Three Vine Red is a dark purple color. The nose is suggestive of sweet black cherry and milk chocolate followed by enticing notes of baking spices. Smooth yet medium-plus in body, this wine offers generous flavors of blackberry, espresso, and black cherry that are expertly balanced by whispers of dried herbs and toast. The lingering finish grows as it progresses and echoes flavors of black fruits and spice.

## **TECHNICAL NOTES**

AVA:	Alexander Valley
HARVEST DATE:	October, 2016
BLEND:	51% Merlot, 38% Cabernet Franc, 11% Petit Verdot
ALCOHOL BY VOLUME:	14.7%
TA:	0.57 g/mL
PH:	3.78
BARRELS:	35% new Saury American Oak; 65% neutral American & Saury French oak
TIME IN BARREL:	15 months
BOTTLING DATE:	March 20, 2018
CASES PRODUCED:	631
SUGGESTED RETAIL PRICE:	\$27 per 750-mL