



ECO TERRENO

CUVÉE ACERO 2017 SAUVIGNON BLANC 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 (93 acres planted to vines) vineyard in Alexander Valley near Cloverdale. Today the Lyon and Cisne Vineyards, both 100% Demeter and Stellar Organic Certified, are under the care of Daphne Amory, an expert in biodynamic viticulture.

HARVEST NOTES

The 2017 Sauvignon Blanc harvest in Alexander Valley finished quickly at the end of August just prior to a heat wave. Whew! Generous rains early in the year, a warm spring and summer produced an average-size crop offering with great complexity and more citrus notes than usual.

Our Sauvignon Blanc grapes are grown on richer, loamier soils for better canopy protection and distinct varietal aromas and flavors. We use a full range of clones and blocks to create a wine of greater complexity. These include our old vine block which is planted with an heirloom clone considered one of the best choices for Alexander Valley, blocks planted with Entav 378 Sauvignon Blanc clone and two blocks featuring the Musqué clone which is prized for its distinctive aromatic herbal and tropical fruit notes. To round out the blend we use a touch of Sauvignon Gris for added richness.

To preserve its vibrant fruit flavors 2017 Cuveé Acero Sauvignon Blanc was stainless-steel fermented at cool temperatures with a select yeast strain to enhance sauvignon blanc aromatics. Post fermentation, the wine spent four months in neutral oak barrels for gentle aging to improve mouth feel.

In the glass the wine has pale colors of light greenish-gold. The nose is extremely aromatic and has a mélange of citrus fruit and herbal notes – lime zest, white peach and a hint of lemon grass. In the mouth, abundant fruit flavors of green apple, green pineapple and are balanced by a long and pleasingly dry, flinty finish. This sauvignon blanc can be enjoyed as an aperitif and pairs beautifully with goat cheese, salads, chicken, fish and vegetarian dishes.

TECHNICAL NOTES

AVA:	Alexander Valley, Sonoma County
HARVEST DATE:	August 30, 2017
BLEND:	25% Heritage Old Vine SB, 36% Entav 378 Clone SB, 35% Sauvignon Musqué SB, 4% Sauvignon Gris.
ALCOHOL BY VOLUME:	14.6%
TA:	.672 g/100mL
PH:	3.26
AGING:	Fermented in stainless-steel, aged four months in neutral French oak barrels.
BOTTLING DATE:	March 17, 2018
CASES PRODUCED:	1106 (22/750 mL) + 44 Free Flow Kegs
SUGGESTED RETAIL PRICE:	\$22 per 750-mL
CERTIFICATION:	Made with Demeter Biodynamic Grapes


WINEMAKER
MARK LYON

