



ECO TERRENO

CUVÉE ACERO 2018 SAUVIGNON BLANC 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

With the 2018 harvest, things returned to a more normal schedule in Alexander Valley. A long, even growing season with heavy fruit set (extensive crop thinning in August!), good rainfall and higher yields gave us the opportunity to dial in the flavor profiles, acidity and ripeness of our individual blocks. Our inspiration was a racier, more "Sancerre-like" style to fully express our biodynamic farming and unique terroir.

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 to create a wine of greater complexity. These include our 40 year + old vine block which is planted with an heirloom clone, an Entav 378 Sauvignon Blanc clone (adds minerality & lemon zest) and two blocks Musqué clone which adds distinctive aromatic herbal and tropical fruit notes. To round out the blend we add a touch of Sauvignon Gris to enhance citrus aromatics. To preserve its vibrant fruit flavors 2018 Cuvée 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 with light lees contact 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 fruit and herbal notes – papaya, sweet lime, and pear with a hint of lemon verbena. In the mouth, abundant fruit flavors of honeydew melon, yuzu and 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:	September 10 & 13, 2018
BLEND:	27% Heritage Old Vine SB, 25% Entav 378 Clone SB, 45% Sauvignon Musqué SB, 3% Sauvignon Gris.
ALCOHOL BY VOLUME:	14.2%
TA:	.65 g/100mL
PH:	3.25
AGING:	Fermented in stainless-steel, aged four months in neutral French oak barrels w/light lees time.
BOTTLING DATE:	February 9, 2019
CASES PRODUCED:	1750 (12/750 mL) + 150 Free Flow Kegs
SUGGESTED RETAIL PRICE:	\$22 per 750-mL
CERTIFICATION:	Made with Demeter Certified Biodynamic & CCOF Organic Grapes.


WINEMAKER
MARK LYON

