

ECO TERRENO

2019 ESTATE GROWN ROSÉ 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 CCOF Organic Certified, are under the care of Daphne Amory, an expert in biodynamic viticulture.

HARVEST NOTES

With the 2019 harvest we were blessed with mild, even-growing season with excellent fruit set. Generous rainfall in May and perfect yields gave us the opportunity to dial in the flavor profiles, acidity and ripeness of our individual blocks and varietals. This first expression of an estategrown, Alexander Valley Cabernet-based rosé wine was inspired by the bright, fruit-driven rosés from the Bordeaux region in France. We love its freshness and how it so beautifully expresses our unique loamy soils.

Our AV Estate Grown Rosé is from a Cabernet Sauvignon Block that was ideally harvested the third week in September. Both a free run and press fraction was fermented separately in stainless steel tanks at cold temperatures. The final blend leaned more on free run juices; with small amounts of rosé from Cabernet Franc, Petit Verdot and Malbec for additional fruit flavors and complexity.

In the glass the wine is a delicate ballet pink color with hints of fuchsia. The nose is extremely aromatic and has a pleasing mélange of strawberry cream, guava and red currant. This is a dry and pleasantly fruity rosé with bright high acidity and a surprisingly full and silky texture. Flavors of fresh strawberries in cream, dragon fruit and tart Santa Rosa plums are followed by hints of watermelon candy. Although this is the ultimate warm weather party wine that tastes delicious on its own, it pairs beautifully with baguette and burrata, vegetable terrine, composed salads with olives and feta, paté and charcuterie, light pasta and rice based dishes, garlicky grilled fish or lobster.

TECHNICAL NOTES

| AVA: | Alexander Valley, Sonoma County |
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| HARVEST DATE: | 3rd week of September 2019 |
| BLEND: | 90% Cabernet Sauvignon, 6% Cabernet Franc, 2% Malbec, 2% Petit Verdot |
| ALCOHOL BY VOLUME: | 13.3% |
| TA: | .6g/100mL |
| PH: | 3.33 |
| AGING: | Fermented in stainless-steel |
| BOTTLING DATE: | February 27, 2020 |
| CASES PRODUCED: | 250 (12/750 mL) |
| SUGGESTED RETAIL PRICE: \$22 per 750-mL | |
| FARMING CERTIFICATION: Made with Demeter Certified Biodynamic Grape | |