



ECO TERRENO

Great Wine is Rooted in a Healthy Vineyard

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THE STORY OF OUR
BIODYNAMIC VINEYARD

*“Great wines are not produced,
they are carefully cultivated.”*



MARK LYON, WINEMAKER

ECO TERRENO WINE FARM

To successfully grow wine grapes and craft great wines, we first establish a healthy, natural ecosystem in our wine farm. In fact, we're so dedicated about being caretakers of the land that we named ourselves Eco Terreno, which means "Ecology of the Land" in Spanish. Our dedication is demonstrated by farming organically and Biodynamically to create regenerative systems that build a nourishing, natural wine farm. From planting cover crops, developing a holistic



understanding of water usage, to planting a sanctuary bee garden, all our work is focused on being informed stewards of our resources. We join natural habitats with our cultivated crops and gardens through restoring and preserving the riparian areas on our property along the Russian River's native wild habitats. By actively promoting biodiversity, we produce grapes and wine that reflect the full expression of our vineyards and the Alexander Valley.

The Biodynamic farming standard was the world's first organic standard, started in 1928, by farmers in Austria and Germany. Today farmers in more than 42 countries practice Biodynamic farming.

UNDERSTANDING BIODYNAMIC FARMING

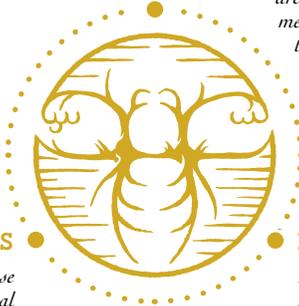
Biodynamic is a method of farming developed in the 1920's as a response to chemical agriculture. Founded by scientist and philosopher Rudolf Steiner, ancient practices were married with an understanding of the chemistry and physiology of plants to create a system that treats the farm as a whole—an individual, living organism. The goal is to create a healthy environment, not only for the crops, but for the people who work the land and the natural

organisms who reside in or transit through it. Biodynamic viticulture takes us beyond organic farming where the influences of the seasons and the dynamic interplay of life above and below ground coalesce in the grapes grown and wines made. The goal is to establish healthy farms growing healthy foods to create healthy communities, both human and wild.

How is Biodynamic farming different from organic practices?

In addition to organic methods, herbal and mineral sprays and compost are used, sections of the farm set aside for biodiversity, and a whole farm approach is applied to managing the farm.

WHOLE FARM APPROACH



The broadest standard is a requirement that Biodynamic farms are managed holistically. That means encouraging the weaving together of the hundreds of species and interactions on the farm to create a healthy environment and a flourishing ecosystem.

MATERIALS

Farmers are required to use traditional herbal and mineral preparations as vineyard sprays and to make enhanced compost. These promote plant health and prevent diseases.

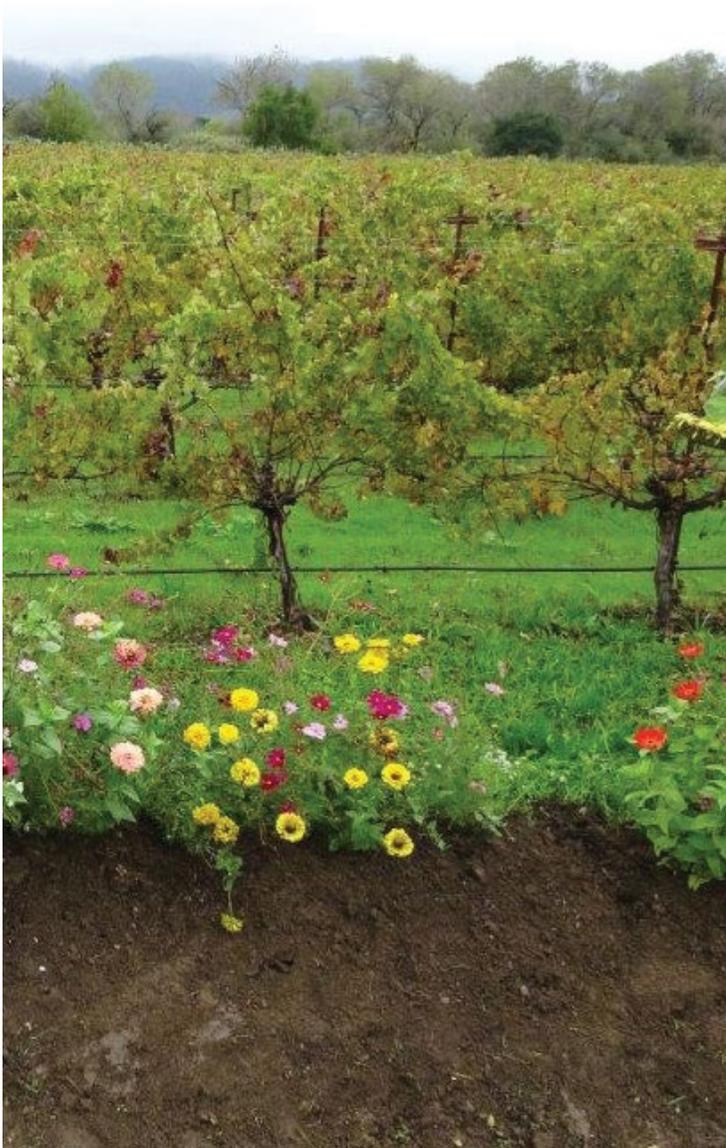
BIO-DIVERSITY

Biodynamic farmers are also required to set aside 10 percent of the farm for biodiversity, ensuring that natural environments are protected.



SOIL

Grapevines are amazingly hardy, vigorous, and resilient plants that thrive with careful cultivation. Like the motto, "You are what you eat," with plants it is, "They are where they grow," i.e., soil being the source of a plant's nutrient and elemental uptake. A healthy soil is seen as the major means to a productive wine farm and high-quality grapes. By building the soil, we are encouraging a diverse environment of billions of organisms, which feeds the plants. Thus, in Biodynamic farming careful attention is on everything we put on and in the ground.



BIOCHAR

In the lifecycle of a vineyard the removal of older or less vigorous vines is part of a normal regimen. Typically, these vines are uprooted, piled up, and dried to be burned in the winter or spring as a means of disposal. Biochar utilizes an ancient method of nurturing the soil, rediscovered and refined. By managing the size and moisture content of the wood material, the shape of the burn pile, and the method of ignition we can burn with very little smoke released into the air and create a stable form of a carbon amendment that acts as a sponge for water, microorganisms, and plant nutrients over the years and even decades when added to the soil.

BIO PREPS

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Biodynamic preparations are agricultural formulas first proposed by Rudolf Steiner and developed by practitioners to enhance soil quality and stimulate healthy plant growth. The original formulated preps were numbered 500 to 508, and include preparations made from cow manure, quartz crystal, yarrow, chamomile, stinging nettle, oak bark, dandelion, valerian, and horsetail. The subtle influence of these applications is seen as a multiplying effect, stimulating life in the vineyard.



BARREL COMPOST

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The six biodynamic compost preparations placed into our barrel compost.

- 502 YARROW
- 503 CHAMOMILE
- 504 STINGING NETTLE
- 505 OAK BARK
- 506 DANDELION
- 507 VALERIAN



COMPOST

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Biodynamics regards the cow as a primary method of transforming plant matter from vegetation to nutrition. A cow's amazing digestive ability creates manure which can fertilize soil. At Eco Terreno, we use organic dairy cow manure with organic straw, supplemental materials, and biodynamic preparations to create our own composts. These are covered and allowed to transform into a stable form of organic matter that is added to our soils in the fall.

We make over 500 tons of compost each year from organic cow manure and straw, which is inoculated with Biodynamic preparations and aged for 12 months.

COVER CROPS

Cover crops are seeded in the soil between rows in the vineyard to provide food, retain water, and concentrate minerals and elements for the vines to assimilate. Our cover crop mixes include legumes to fix nitrogen drawn from the air; deep rooted grasses to break up clay soils and extract minerals from below; and other flowering plants to attract beneficial insects. These plants may be tilled into the soil or mowed to a mulch for more compost, or harvested for their valuable food, feed, and seed.



TILLAGE

To create a diversity of life in the soil and reduce erosion and loss of precious soil moisture, carbon, and nutrients, tillage is minimized throughout of our vineyards. Among older vines are planted perennial grasses, which grow over time and feed the soil with exudates, plus carbon captured from the air and transformed into root materials. Between younger vines the ground may be tilled to help establish root systems.

SANCTUARY BEE GARDEN

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Our Bee Garden at Eco Terreno was inspired by our logo, which showcases our reverence for the bee as essential for a healthy environment. Though grapevines are self-pollinated, bees – particularly native bees, of which there are some 1,600 different species in California alone – are an agent of pollination for many native plants and cultivated crops. Existing in all shapes and sizes, these native insects are often displaced by agricultural activities, and sometimes harmed by common farming chemicals. We seek to reclaim a natural balance and educate visitors with our garden and surrounding landscape.



INSECTARIES

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Bees, both honey and native, are not the only ones attracted to our gardens and crops in our wine farm. Many other pollinators and beneficial fauna are attracted to the native and flowering plants, including birds, hummingbirds, butterflies, amphibians, and reptiles, plus beneficial insects such as ladybugs, lacewings, and parasitic wasps. By providing plants that attract them throughout our wine farm, these animals and insects come prey on various pests such as mites, mealybugs, and more. Biodynamic agriculture provides that 10% or more of the property is reserved for wildlife. At Eco Terreno we work to create colorful, vibrant life throughout our property.

WILDLIFE

In addition to our gardens and riparian areas, we create homes and attractants for beneficial wildlife throughout our wine farm. Bluebird boxes are placed in a regular pattern throughout the vineyards so birds can roost and prey on pests such as leafhoppers. Owl boxes and raptor perches are erected to attract barn owls, hawks, falcons, kestrels, and others, which in turn prey on gophers, voles, and other damaging species.



RUSSIAN RIVER

Our wine farm, located at the northernmost reaches of Sonoma County's famous Alexander Valley, is bordered to the west by nearly 3/4 of a mile of the Russian River and a riparian area. An incredibly rich habitat, wildlife thrives in this area, including osprey, bald eagles, quail, wood ducks, river otters, steelhead trout, foxes, bobcat, coyote, and many others. We actively restore this area by removing non-native plants and promoting native vegetation. In turn, the river feeds our aquifers through the soil's gravel beds, further nourishing healthy vines.

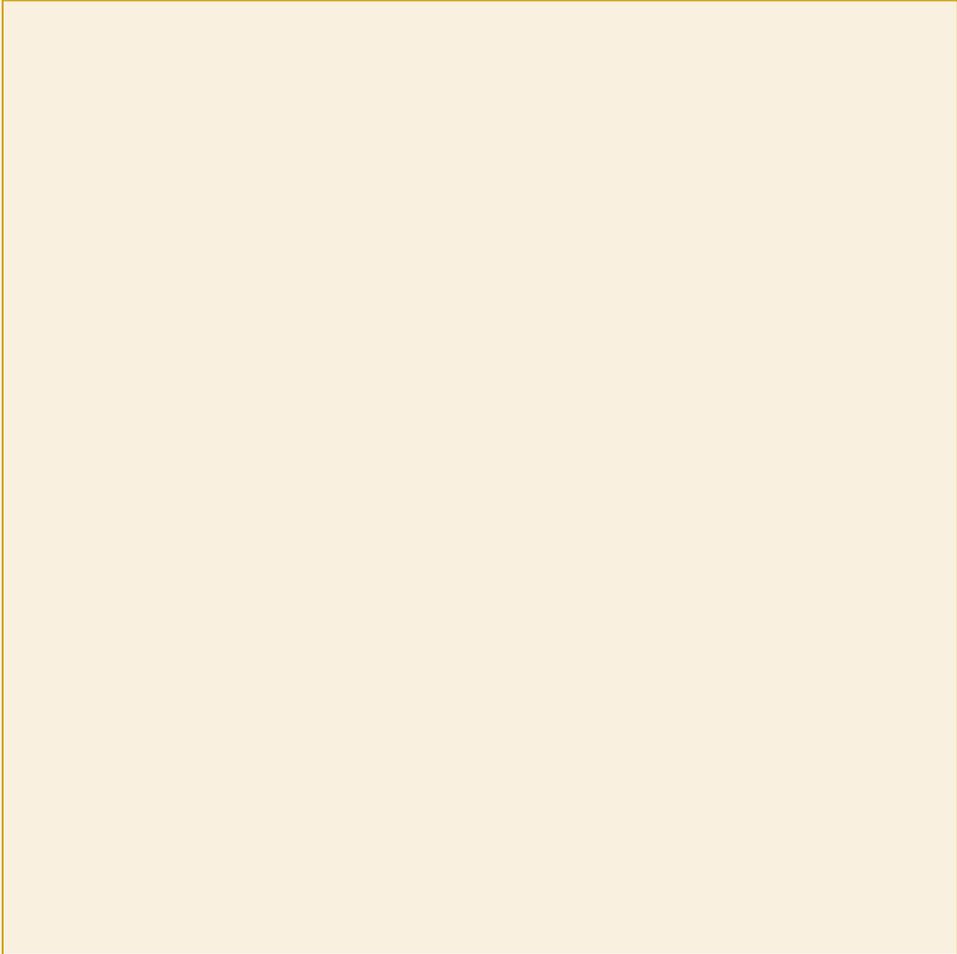
THE GOAL

Of course, the ultimate goal of all this hard work is to cajole the very best from our *Vitis vinifera* – wine grapes. The Biodynamic farming methods that include the soil building, preparations, biochar/carbon capture, cover crops, water management, insectary gardens, and wildlife habitats are all part of this organic system called Eco Terreno. All of it creates a healthy, renewing little corner of our planet that imparts the rich terroir of our vineyards and the world-class quality of the Alexander Valley into Eco Terreno Wines.



ECO TERRENO

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VINEYARDS & WINES



ALEXANDER VALLEY

Our special place in the Alexander Valley has the climate, soils, and terrain to grow some of Northern California wine country's best grapes. Situated on an Alluvial plain bordering the Russian River, we preserve more than 10% of our estate as wild areas for biodiversity, and establish a flourishing ecosystem along the river, in the woods, and among the vines.



OUR WINE FARM

Eco Terreno Wine Farm is situated in northern Alexander Valley, and the vineyards are planted on exceptionally well-drained, gravelly, Alluvial soils. The estate vineyards are composed of two sites, the Lyon Vineyard (owned since 1980) and the Cisne Vineyard (owned since 2008). We converted to Biodynamic farming and were certified by Demeter USA in 2017. Of special distinction are our 14 acres of 50+ year-old Sauvignon Blanc vines and 6 acres of 50+ year-old Cabernet Sauvignon vines.



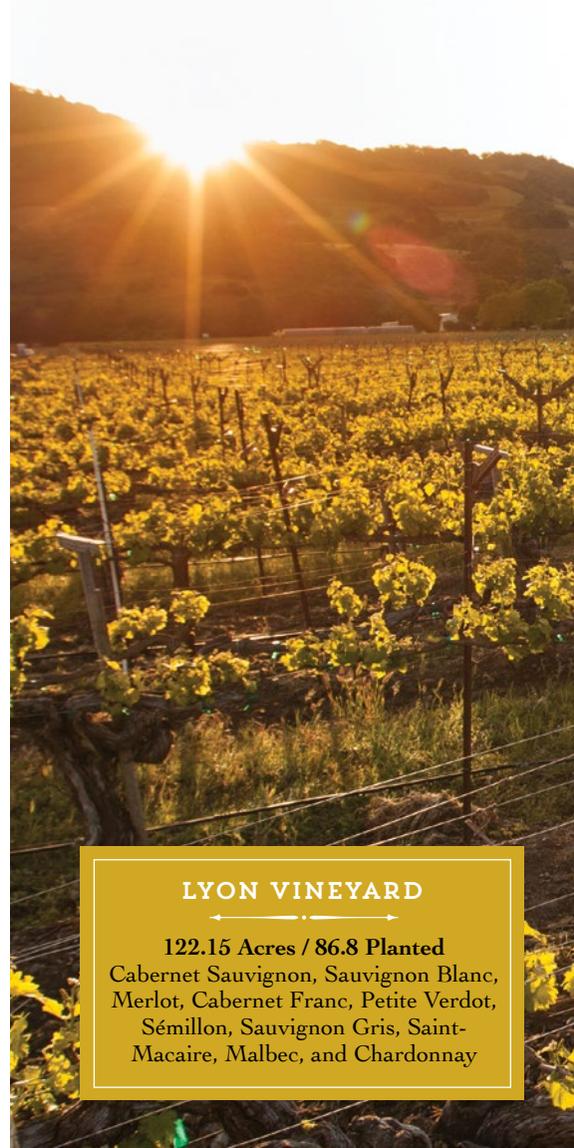
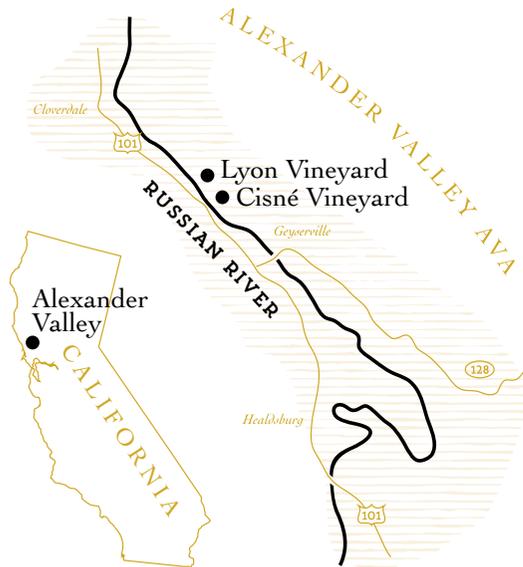
AT ECO TERRENO,
COVER CROPS ARE
ALSO BEE GARDENS.

12

*Number of different
perennial cover crop
blends used on
Eco Terreno's vines*

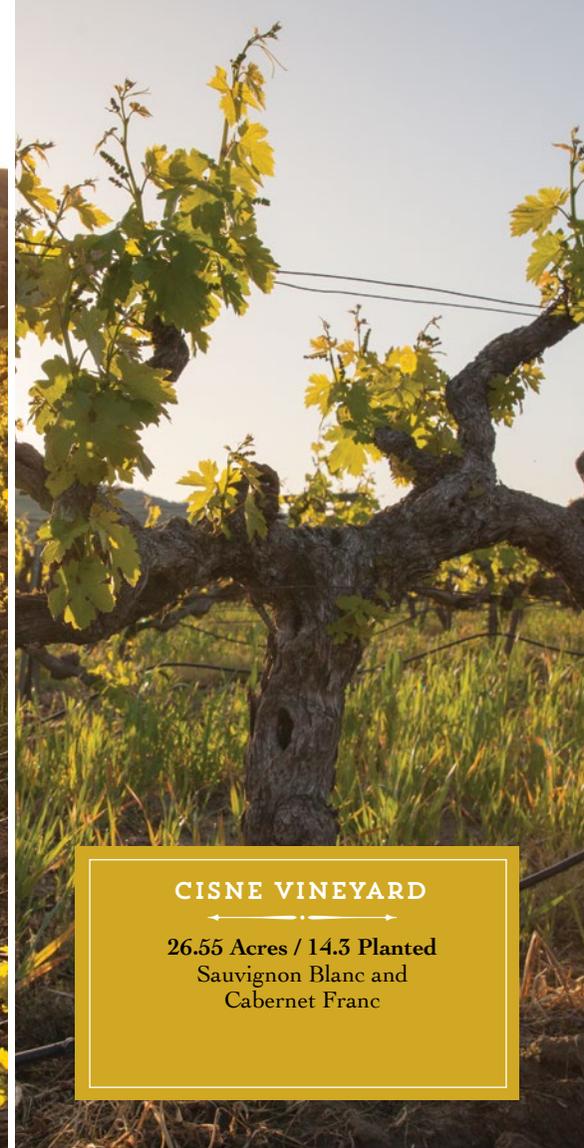
100+

*Number of species of
flowering plants and
grasses used in Eco
Terreno's cover crops*



LYON VINEYARD

122.15 Acres / 86.8 Planted
Cabernet Sauvignon, Sauvignon Blanc,
Merlot, Cabernet Franc, Petite Verdot,
Sémillon, Sauvignon Gris, Saint-
Macaire, Malbec, and Chardonnay



CISNE VINEYARD

26.55 Acres / 14.3 Planted
Sauvignon Blanc and
Cabernet Franc

OUR WINES



ECO TERRENO



2013
THREE VINE RED
ALEXANDER VALLEY



2017
ECO TERRENO
ESTATE GROWN
CUVÉE ACERO
SAUVIGNON BLANC
ALEXANDER VALLEY



2015
ECO TERRENO
ARTISANAL SELECTIONS
CABERNET
SAUVIGNON
ALEXANDER VALLEY



ECO TERRENO
ESTATE GROWN
2016
OLD VINE
CABERNET SAUVIGNON
LYON VINEYARD
ALEXANDER VALLEY



ECO TERRENO
ESTATE GROWN
2016

LOS CUATRO
LYON VINEYARD
ALEXANDER VALLEY



2014
ECO TERRENO
ARTISANAL SELECTIONS
BARREL FERMENTED
CHARDONNAY
ALEXANDER VALLEY

OUR WINES

A winemaker's ultimate goal is to craft wines that exemplify the terroir of the vineyard from which the grapes come from. Owner and Winemaker Mark Lyon has a rich history in wine-growing and artisan winemaking. He crafts Eco Terreno's wines with a balance between the fruit and the acidity, tannin, and alcohol. Winemaking practices carefully preserve the distinctive aromatic and flavor nuances typical of Alexander Valley. The wines are aged in premium French oak barrels to embellish the vibrant fruit impressions without adding overly oaky flavors.



SAUVIGNON BLANC

Our Sauvignon Blanc is fermented in stainless steel tanks to preserve the delicate fruit aromas, flavors, and complexity. The various varietal clones used to craft the wine create layered nuances on the palate, and makes for a crisp, fruity Sauvignon Blanc.



CHARDONNAY

Our Chardonnay is barrel fermented with minimal lees stirring to create richness and complexity. Only a partial secondary malolactic fermentation is allowed to preserve a crisp acidity. The intent is to make a complex, rich, balanced Chardonnay that reflects the clone (Robert Young), soils (clay loam), and region (Alexander Valley).



THREE VINE RED

Our estate blend is a unique combination of Merlot, Cabernet Franc, and Petite Verdot. This "Bordeaux blend" melds the round, red fruit of Merlot with darker fruit impressions from Petite Verdot and adds the dark color and floral perfume of Cabernet Franc.



CABERNET SAUVIGNON

Our estate Cabernet Sauvignon has small amounts of Merlot, Cabernet Franc, and/or Petite Verdot blended in to enhance the fundamental flavors of the Cabernet Sauvignon grape. Some of the wine from old vines is added to increase the richness and accentuate the influence of the Alexander Valley terroir on the palate.





“Good farmers, who take seriously their duties as stewards of Creation and of their land’s inheritors, contribute to the welfare of society in more ways than society usually acknowledges, or even knows. These farmers produce valuable goods, of course; but they also conserve soil, they conserve water; they conserve wildlife, they conserve open space, they conserve scenery.”

WENDELL BERRY

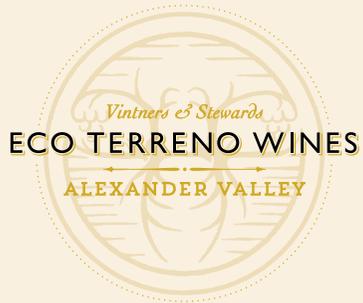
Bringing it to the Table: On Farming and Food

CONTACT US



If you have a question, comment, suggestion or want to request a tour of our vineyards, please contact:

info@ecoterreno.com / 707.938.3833 / ecoterreno.com



ECO TERRENO WINES

ALEXANDER VALLEY