



ECO TERRENO

CUVÉE ACERO 2016 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 (92 acres planted to vines) vineyard in Alexander Valley near Cloverdale. Today the Lyon and Cisne Vineyards at Eco Terreno are thriving under the care and guidance of Daphne Amory, an expert in biodynamic viticulture. Eco Terreno crafts wines that respect and showcase the great potential of Alexander Valley and their vineyards.

HARVEST NOTES

The 2016 harvest in Alexander Valley came early and fast for our Sauvignon Blanc and Chardonnay. Generous rains early in the year, a warm spring and a mostly mild summer, brought our expected short crop into an average-size vintage offering exceptional fruit flavors and complexity.

Our Sauvignon Blanc grapes are grown on richer, loamier soils for better canopy protection and distinct varietal aromas and flavors. We blend two different clones to capture a wider range of flavor; 30% of the wine is Entav 378, a clone of Loire Valley origin that is considered one of the best choices for Alexander Valley. The remaining 70% is sourced from our Musqué clone which is known for its distinctive aromatic peach and mango character. This wine is completely dry and elegant in style.

To preserve its vibrant fruit flavors 2016 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 three months in neutral oak barrels for gentle aging.

In the glass the wine has pale colors of light greenish-gold. The nose is extremely aromatic and has a mélange of tropical fruit and herbal notes – tangerine, white peach and mango with a hint of fresh grass. In the mouth, abundant fruit flavors of nectarine, pineapple core and Casaba melon 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 10, 2016
BLEND:	100% estate-grown Sauvignon Blanc (30% Entav 378 Loire Valley Origin & 70% Musqué Clone)
ALCOHOL BY VOLUME:	14.6%
TA:	0.61 g/mL
PH:	3.45
AGING:	Fermented in stainless-steel, aged three months in neutral French & American oak barrels
BOTTLING DATE:	March 6, 2017
CASES PRODUCED:	488
SUGGESTED RETAIL PRICE:	\$22 per 750-mL