



ECO TERRENO

2013 THREE VINE RED 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 2013 vintage was an amazing year with textbook, grape-growing weather. Spring brought an above average crop set, necessitating green thinning at veraison to keep our yields down. Summer weather was ideal, starting with cool fog in the morning clearing to sunny skies by early afternoon, with temperatures soaring up into the high 90's F, then quickly cooling following sunset. This created temperature swings of up to 40° F, which is ideal for our Bordeaux-inspired reds. Lyon Vineyard was the source for our Right Bank-inspired blend of Merlot, Cabernet Franc, and Petit Verdot. Our Petit Verdot and Cabernet Franc were harvested on September 27th, and were co-fermented in a 10-ton fermentor, whereas the Merlot was harvested fully ripe on October 8th and fermented separately. Each varietal contributes some desired attributes; Petit Verdot adds color, structure, and floral aromatics; Cabernet Franc contributes red fruit impressions (raspberry and cherry notes) and tobacco leaf aromatics; and Merlot grounds the blend with black fruits (black cherry and blueberry) and plum flavors.

TASTING NOTES

Our 2013 Three Vine Red is a dark ruby color. The nose is suggestive of sweet black cherry and milk chocolate followed by enticing notes of Herbs de Provence. Smooth yet medium-plus in body, this wine offers bright flavors of blackberry, mocha, and black cherry that are expertly balanced by whispers of dried herbs and toast. The lingering finish echoes flavors of black fruits and herbs.

TECHNICAL NOTES

AVA:	Alexander Valley
HARVEST DATE:	Sept. 27 & October 8th, 2013
BLEND:	50% Merlot, 31% Cabernet Franc, 19% Petit Verdot
ALCOHOL BY VOLUME:	14.2%
TA:	0.54 g/mL
PH:	3.67
BARRELS:	30% new Saury American Oak; 60% neutral Saury French oak, 10% neutral Hungarian Oak
TIME IN BARREL:	15 months
BOTTLING DATE:	March 2015
CASES PRODUCED:	1,380
SUGGESTED RETAIL PRICE:	\$27 per 750-mL