



# ECO TERRENO

ARTISANAL SELECTIONS

## BARREL FERMENTED 2015 CHARDONNAY 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, both 100% Demeter Biodynamic and Stellar Organic certified 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

2015 was another drought year and was not without its challenges. A cool wet May with intermittent rain caused shatter during flowering which produced a small fruit set. Steady warm weather in August pushed the grapes to ripen early, so our first white grapes were harvested on mid-August a few weeks earlier than normal. In addition, the yields were much lower than usual, barely 3 tons per acre which meant more concentrated fruit flavors. On September 8th we hand-harvested our two Chardonnay blocks in the very early morning so that they could arrive at the winery in in peak condition.

The 2015 Chardonnay was barrel fermented, with some minimal lees stirring to create richness and complexity. Only a partial secondary malolactic fermentation was allowed to preserve the crisp acidity freshness. The intent was to make a rich yet understated Chardonnay that reflects the clonal selection (70% Robert Young + 30% Clone 4), soils (clay loam), and region (Alexander Valley).

### TASTING NOTES

The color is bright, clear, medium gold. The nose is fragrant with lemon curd, stone fruits, apples and flint nuances. The medium body has a creamy texture and bright acidity to support ripe fruit flavors of Golden Delicious apples, peaches and cream with hints of toasty vanillin. The lingering finish echoes the flavors, ending with bright citrus and crème caramel notes. This Chardonnay is to enjoy now and over the next 3 years.

*Mark Lyon*  
WINEMAKER  
MARK LYON



|                                |  |
|--------------------------------|--|
| <b>AVA:</b>                    | Alexander Valley   |
| <b>HARVEST DATE:</b>           | September 8, 2015  |
| <b>BLEND:</b>                  | 100% Chardonnay  |
| <b>ALCOHOL BY VOLUME:</b>      | 14.5%  |
| <b>TA:</b>                     | 0.50 g/mL  |
| <b>PH:</b>                     | 3.56   |
| <b>BARRELS:</b>                | 40% new Leroi French oak, Medium Toast;<br>40% 2-year-old Leroi French Oak, the<br>remaining balance in neutral French oak |
| <b>TIME IN BARREL:</b>         | 10 months sur lie  |
| <b>BOTTLING DATE:</b>          | August 11th, 2016  |
| <b>CASES PRODUCED:</b>         | 315  |
| <b>SUGGESTED RETAIL PRICE:</b> | \$29 per 750-mL  |