



ECO TERRENO

2015 THREE VINE RED ALEXANDER VALLEY

Mark Lyon
WINEMAKER
MARK LYON



ABOUT ECO TERRENO

Great wines are not just produced, rather they are carefully cultivated. At Eco Terreno our wine growing experience along with a healthy respect for the land help us cultivate grapes that are of the utmost expressions of the vineyard. 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

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. In addition, the yields were much lower than usual, which meant more concentrated fruit flavors. Fall produced more typical California coastal weather, with cool fog in the morning clearing to sunny skies by early afternoon with temperatures soaring up into the 90's F and the quickly cooling off following sunset. This often meant temperature swings of up to 50° F, which is preferable for Bordeaux varietals. Lyon Vineyard was the source for our Right Bank-inspired blend of Merlot, Cabernet Franc, and Petite Verdot. Our Petite Verdot and Cabernet Franc were co-fermented in a 10-ton fermenter, whereas the Merlot was harvested and fermented separately. Each varietal contributes some desired attributes; Petite Verdot adds color, structure, and floral aromatics; Cabernet Franc contributes red fruit impressions and tobacco leaf aromatics; and Merlot grounds the blend with black cherry and blueberry and plum flavors.

TASTING NOTES

Our 2015 Three Vine Red is a dark purple color. The nose is suggestive of ripe red fruits, spiced plum, dried sweet herbs and cocoa. Mouth-filling and generous in body, this wine offers flavors of black plum with vanilla notes from the American oak that are expertly balanced by whispers of blackberry and dried herbs.

TECHNICAL NOTES

AVA:	Alexander Valley
HARVEST DATE:	Sept. 25 through October 10, 2015
BLEND:	54% Merlot, 31% Cabernet Franc, 15% Petit Verdot
ALCOHOL BY VOLUME:	14.8%
TA:	0.58 g/mL
PH:	3.6
BARRELS:	30% new Saury American Oak; 60% neutral Saury French oak
TIME IN BARREL:	15 months
BOTTLING DATE:	March 2017
CASES PRODUCED:	882
SUGGESTED RETAIL PRICE:	\$27 per 750-mL