



ECO TERRENO

FARMED BIODYNAMICALLY

2014 CHARDONNAY

Barrel Fermented
Alexander Valley AVA

Winemaker: Mark Lyon

Silver
SF Chronicle Wine
Competition 2016

*Lemon curd, stone fruits, hazelnuts,
& flint nuances. Medium-bodied
with a creamy texture. Apple,
peach & toast fill the palate.*



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