

Eco Terreno Sauvignon Blanc

THE FACTS

REGION: California

APPELLATION: Alexander Valley

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Stainless-steel fermented at cool temperatures with a select yeast strain.

AGING: 4 months in neutral French oak barrels

PRODUCTION: 1750 cases + 350 Free Flow kegs

THE STORY

With focused care and a joy of farming, Eco Terreno Wines represents the intrinsic flavors of Sonoma County's renown Alexander Valley and the benefits of Demeter USA certified biodynamic, estate grown grapes. In 1980, owner/winemaker Mark Lyon purchased a 149-acre vineyard located at the northern end of Alexander Valley, near the town of Cloverdale and upper watershed of the Russian River. Originally planted in 1973 by Rodney Strong, now named Lyon Vineyard, this site has a long history of producing exceptional Bordeaux varietals and has some of the oldest producing Sauvignon Blanc and Cabernet Sauvignon vines in Sonoma County. Founded in 2012, Eco Terreno Wines is an authentic reflection of place, its name translates in Spanish means "land ecology" and "of the land" in Italian.

THE ADJECTIVES

OVERALL: Racy & aromatic

AROMAS / FLAVORS: Papaya, sweet lime, pear, honeydew, yuzu, pineapple

MOUTHFEEL: Abundant & flinty

THE SELLING POINTS

Biodynamic Sauvignon Blanc made with care

SUSTAINABILITY: Certified Biodynamic

PAIRINGS: Goat cheese, salads, chicken, or as an aperitif

