



ECO TERRENO

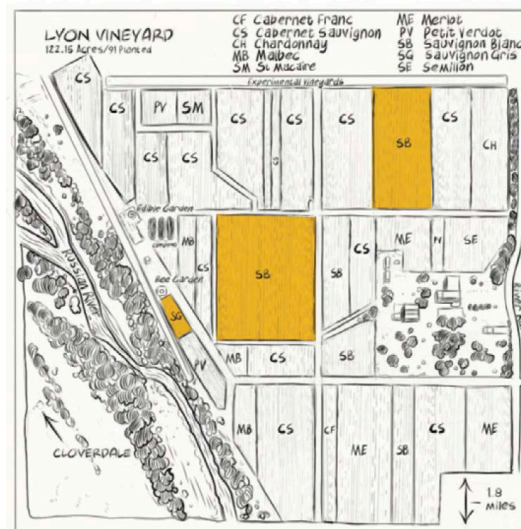
WINES & VINEYARDS

2017 CUVÉE ACERO SAUVIGNON BLANC ALEXANDER VALLEY

HARVEST & WINEMAKING NOTES

Our Sauvignon Blanc grapes are grown on richer, loamier soils for better canopy protection and distinct varietal aromas and flavors. We use a full range of clones and blocks to create a wine of greater complexity. These include our old vine block, planted with an heirloom clone considered one of the best choices for Alexander Valley; blocks planted with Entav 378 Sauvignon Blanc clone; and two blocks featuring the Musqué clone, prized for its distinctive aromatic herbal and tropical fruit notes. To round out the blend we use a touch of Sauvignon Gris for added richness.

To preserve its vibrant fruit flavors our 2017 Cuveé Acero Sauvignon Blanc was stainless-steel fermented at cool temperatures with a select yeast strain to enhance sauvignon blanc aromatics. Post fermentation, the wine spent four months in neutral oak barrels for gentle aging to improve mouth feel.



TASTINGS NOTES

In the glass the wine has pale colors of light greenish-gold. The nose is extremely aromatic and has a mélange of citrus fruit and herbal notes – lime zest, white peach and a hint of lemon grass. In the mouth, abundant fruit flavors of green apple, green pineapple and are balanced by a long and pleasingly dry, flinty finish. This Sauvignon Blanc can be enjoyed as an aperitif and pairs beautifully with goat cheese, salads, chicken, fish, and vegetarian dishes.

TECHNICAL NOTES

AVA	Alexander Valley, Sonoma County
BLEND	96% Sauvignon Blanc / 4% Sauvignon Gris
ALCOHOL	14.6%
TOTAL ACIDITY	0.67g/mL
PH	3.26
AGING	Fermented in stainless-steel
BOTTLING DATE	March 2018
CASES	1106
BOTTLE PRICE	\$22
ESTATE	Demeter Certified Biodynamic & CCOF Certified Organic