



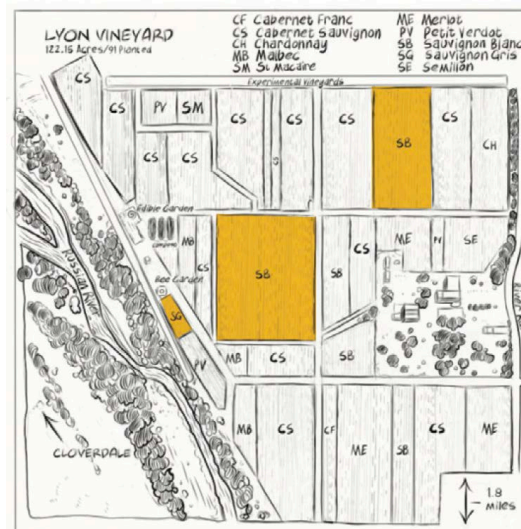
## ECO TERRENO

WINES & VINEYARDS

### 2018 CUVÉE ACERO SAUVIGNON BLANC ALEXANDER VALLEY

#### HARVEST & WINEMAKING NOTES

The long, even growing season in 2018, supported by good rainfall, inspired us to a racier, lower alcohol, more 'Sancerre-like' style. We grow our Sauvignon Blanc grapes on richer, loamier soils for better canopy protection and distinct varietal aromas and flavors. We use a full range of clones to create a wine of greater complexity; our 40+ year old vine block, planted with an heirloom clone; Entav 378 clone, adding minerality and lemon zest; and the Musquéclone, imparting distinctive aromatic herbal and tropical fruit notes. To round out the blend we add a touch of Sauvignon Gris to enhance citrus aromatics. To preserve its vibrant fruit flavors, we fermented in stainless-steel at cool temperatures with a select yeast strain to enhance aromatics. Post fermentation, the wine spent four months in neutral oak barrels with light lees contact to improve mouth feel.



#### TASTING NOTES

In the glass the wine has pale colors of light greenish-gold. The nose is extremely aromatic and has a mélange of fruit and herbal notes – papaya, sweet lime, and pear with a hint of lemon verbena. In the mouth, abundant fruit flavors of honeydew melon, yuzu and pineapple and are balanced by a long and pleasingly dry, flinty finish. Enjoy as an aperitif or pair it beautifully with goat cheese, salads, chicken, fish, and vegetarian dishes.

#### TECHNICAL NOTES

<b>AVA</b>	Alexander Valley, Sonoma County
<b>BLEND</b>	97% Sauvignon Blanc / 3% Sauvignon Gris
<b>ALCOHOL</b>	14.2%
<b>TOTAL ACIDITY</b>	0.65g/mL
<b>PH</b>	3.26
<b>AGING</b>	Fermented in stainless-steel, aged 4 months in neutral French oak with light less time
<b>BOTTLING DATE</b>	February 2019
<b>CASES</b>	1750
<b>BOTTLE PRICE</b>	\$22
<b>ESTATE</b>	Demeter Certified Biodynamic & CCOF Certified Organic