



ECO TERRENO

WINES & VINEYARDS

2019 CUVÉE ACERO SAUVIGNON BLANC ALEXANDER VALLEY

HARVEST & WINEMAKING NOTES

With the 2019 white wine harvest, things returned to a more normal schedule in Alexander Valley. A long, even growing season with good fruit set, good rainfall and regular yields gave us the opportunity to dial in the flavor profiles, acidity and ripeness of our individual blocks. Our inspiration was a racier, lower alcohol more "Sancerre-like" style to fully express our biodynamic farming and unique terroir. Our Sauvignon Blanc grapes are grown on richer, loamier soils for better canopy protection and distinct varietal aromas and flavors. We use two clones to create a wine of greater complexity. These include an Entav 378 Sauvignon Blanc clone 21 (adds minerality & lemon zest) and two blocks Musqué clone 27 which adds distinctive aromatic herbal and tropical fruit notes. To preserve its vibrant fruit flavors 2019 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 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 with a mix of tropical fruit and citrus notes – guava, sweet lime, and white peach with a hint of lemon grass. In the mouth, abundant fruit flavors of pear, melon, mango and lime zest 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	100% Sauvignon Blanc
ALCOHOL	13.4%
TOTAL ACIDITY	0.53g/mL
PH	3.40
AGING	Fermented in stainless-steel, aged 4 months in neutral French oak with light less time
BOTTLING DATE	April 2020
CASES	239
BOTTLE PRICE	\$22
ESTATE	Demeter Certified Biodynamic & CCOF Certified Organic

