ECO TERRENO
WINES & VINEYARDS

2016 BARREL FERMENTED CHARDONNAY
ALEXANDER VALLEY



ABOUT ECO TERRENO

Great wines are not just produced, rather they are carefully cultivated. At Eco Terreno our vast experience along with time honored traditions and a healthy respect for the land help us cultivate grapes that are of the utmost quality and flavor. In 1980, after an extensive search, Founder and Winemaker Mark Lyon found a 122-acre (92 acres planted to vines) vineyard in Alexander Valley near Cloverdale. Today the Lyon and Cisne Vineyards are both 100% certified Organic.

WINEMAKER NOTES

The 2016 harvest in Alexander Valley came early with heat building in August and early September. We opted to leave our Chardonnay on the vine until we had the richness of flavors we were seeking in our grapes. Generous rains early in the year, a warm spring and a mostly mild summer, brought our expected short crop into an average-size vintage offering exceptional fruit flavors and complexity. The 2016 Chardonnay was barrel fermented, with some minimal lees stirring to create richness and complexity. Only a partial secondary malolactic fermentation was allowed to preserve the crisp acidity freshness.

TASTING NOTES

The color is bright, clear, medium-gold. The nose is fragrant with lemon curd, stone fruits, apples and flint nuances. The medium to full body has a creamy texture and bright acidity to support ripe fruit flavors of Golden Delicious apples, candied lemon peel and crème brulée. The lingering finish echoes the flavors, ending with bright citrus, brioche and toasted hazelnut notes.

REVIEW

92 POINTS - James Suckling

AVA:	Alexander Valley
HARVEST DATE:	September 2016
BLEND:	100% Chardonnay
ALCOHOL BY VOLUME:	14.7%
TA:	5.30 g/L
PH:	3.65
AGING:	40% new Leroi French oak, 60% 1 & 2 year-old French oak for 10 months
BOTTLED:	March 2017
CASES PRODUCED:	530
MSRP:	$18
ESTATE:	CCOF Certified Organic

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