



ECO TERRENO
WINES & VINEYARDS

2022 OLD VINE SAUVIGNON BLANC 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.

HARVEST NOTES

2022 was a normal season with bud break in mid-March and fruit-set completed by early June. Fortunately, our Sauvignon Blanc harvest began the third week of August and finished before the “heat dome” event on Labor Day weekend.

TASTING NOTES

Aromas of vibrant Sauvignon Blanc shine through, with fresh green apple and lemongrass leading the way, followed by delicate notes of pineapple and white peach. The palate is bright and expressive, offering layers of citrus, lemon, and crisp green apple balanced by generous richness and concentrated fruit. A refreshing acidity carries through to a long, lingering finish with notes of lemongrass and fresh herbs.

Perfect alongside fresh oysters, grilled prawns, goat cheese, and seasonal vegetable dishes. Its bright acidity and citrus-driven character also make it a natural match for fresh seafood and herb-forward dishes.



AVA:	Alexander Valley
HARVEST DATE:	August & September 2022
BLEND:	100% Sauvignon Blanc
ALCOHOL BY VOLUME:	13.7%
AGING:	35% new French oak, 65% used oak. Time in barrel - 5 months.
CASES PRODUCED:	200
MSRP:	\$42
ESTATE:	CCOF Certified Organic