ECO TERRENO
WINES & VINEYARDS

2023
OLD VINE ROSÉ
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 2023 growing season was in general mild to cooler than average. The Cabernet set started as usual around late May and finished by 1st week in June. Veraison on the Old Vine Block started around the 3rd week in July. More marine layer came in the month of August thru early September; with no heat waves. We began our Rosé harvest on September 23rd at a 22.4 brix. It was pressed with whole clusters; with the juice racked the day after in stainless steel drums for cold fermentation. 20% Rosé of Cabernet Franc was added to boost complexity and flavor.

TASTING NOTES

It presents a very light, salmon pink color. The first impression is freshly baked bread, followed by watermelon candy and raspberry fruit with hints of spice and wet stones. Flavor is a burst of Kool-Aid berry flavors and mouth watering acidity. Finish is soft with lingering berry/spice. The perfect wine for sushi and ahi tuna salad!

AVA:	Alexander Valley
HARVEST DATE:	September 2023
BLEND:	80% Cabernet Sauvignon, 20% Cabernet Franc
ALCOHOL BY VOLUME:	13.0%
TA:	5.9 g/L
PH:	3.35
AGING:	Stainless steel for 4 months on light lees
BOTTLED:	February 2024
CASES PRODUCED:	40
MSRP:	$35
ESTATE:	CCOF Certified Organic

19327 SONOMA HWY SUITE 100| SONOMA, CA 95476 | 707.938.3833 | ECOTERRENO.COM