



# Terre Rouge and Easton

<u>Country</u>	United States
<u>State</u>	California
<u>Appellation(s)</u>	Shenandoah Valley, Amador County, Sierra Foothills
<u>Producer</u>	Bill Easton
<u>Year Founded</u>	1985
<u>Annual Production</u>	20,000 cases
<u>Farming</u>	Organic Non-certified
<u>Harvest Method</u>	Manual



Terre Rouge refers to the vermillion color of the Granitic and Volcanic soils that grace the rugged and varying terroirs of this region of Amador County in the Sierra Foothills. High elevation sites up to 3200' contribute to the complexity of these wines. Estate grown, farmed using green fertilizers and free of any chemical treatments they exhibit a soulful old world charm. Terre Rouge is exclusively Rhone varietals and often blended as in the Southern Rhone as well as some single vineyard bottlings of Syrah and Mourvedre, Grenache Blanc, Viognier and Roussanne. Vigneron Bill Easton also makes another label: Easton, that focuses on non-Rhone Varietals such as Zinfandel, Cabernet and Barbera. The Zins are not alcohol bombs but balanced unique expressions of the wonderful terroir of the Sierra Foothills.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Production</u>
Terre Rouge Syrah 'Les Côtes de l'Ouest'	96% syrah, 4% viognier	25-30 years	granit, volcanic schist	5,000 cases
Terre Rouge 'Tête-à-Tête'	51% grenache, 32% mourvèdre, 17% syrah	20 years	granit, volcanic schist	2,500 cases
Terre Rouge Sierre Foothills Mourvèdre Old Vines	100% mourvèdre	27 years	granitic	500 cases
Terre Rouge Sentinel Oak Syrah 'Pyramid Block'	100% syrah	36 years	granitic	500 cases
Terre Rouge Sierra Foothills Syrah 'High Slopes'	100% syrah	25 years	granit, volcanic schist	400 cases
Terre Rouge Sierra Foothills Syrah 'Ascent'	100% syrah	25 years	granit, volcanic schist	400 6-packs
Easton Shenandoah Valley Cabernet Sauvignon	100% cabernet sauvignon	49 years	granit, iron	372 cases
Easton Amador County Zinfandel	100% zinfandel	20-80 years	granitic	7,000 cases
Easton Estate Zinfandel	100% zinfandel	40-100 years	granitic	400 cases

**Terre Rouge Syrah 'Les Côtes de l'Ouest'** - 96% syrah, 4% viognier planted to eight sites with granitic and volcanic soils just to the west of the Amador county line in the Clements Hill AVA. Hand-harvested in mid-September. Grapes are lightly crushed and co-fermented in stainless steel before being moved to French barrels, 10% new, for 17 months aging. Two years of age in bottle before release.

**Terre Rouge 'Tête-à-Tête'** - 51% grenache, 32% mourvèdre, 17% syrah from Sierra Foothills plots averaging 20 years of age. Soil is mostly granitic for grenache and mourvèdre. The grenache are Rayas clones and the mourvèdre are Beaucastel clones. Hand-harvested and fermented in stainless steel. 17 months aging in older Burgundy barrels.

**Terre Rouge Sierra Foothills Mourvèdre Old Vines** - 27 year old mourvèdre vines planted to two sites with granitic soils in the Sierra Foothills, harvested in mid-October. Fermentation in stainless steel, then moved to older Burgundy barrels for 20 months' aging.

**Terre Rouge Sentinel Oaks Syrah 'Pyramid Blocks'** - 36 year old, own-rooted, Hermitage syrah clones planted to granitic soils in the Sierra Nevada's oldest vineyard at 1,400 feet elevation on South-facing slopes. Hand-harvested in mid-September. Two week maceration in an open top fermenter with punch-downs two to three times a day. Aged for 24 months in 25% new Burgundy barrels. Lightly egg white fined before being bottled unfiltered.

**Terre Rouge Sierra Foothills Syrah 'High Slopes'** - Average of 25 year old vines planted at over 3,000 feet elevation to two Sierra Foothills plots. One site is granitic, the other volcanic. Fermentation in stainless steel. Aging 24 months in 25% new Burgundy barrels. Bottled unfiltered.

**Terre Rouge Sierra Foothills Syrah 'Ascent'** - This is a cellar selection of the eight best barrels of syrah from selected parcels throughout the Sierra Foothills. Two week maceration in open-top fermenter with punch downs two to three times a day. Aged 23 months in French oak, and lightly egg white fined prior to bottling. Unfiltered.

**Easton Shenandoah Valley Cabernet Sauvignon** - 48 year old cabernet sauvignon from the Baldinelli Vineyard planted to red, iron-rich, granitic soils. Most of the fruit is fermented in five ton, open topped fermenters, the rest in 10 ton closed topped fermenters with pumping-over. Aging in 100% French Bordeaux barrels, 50% new, 50% in two-year-old barrels. Aged two years in barrels and then three years in bottle prior to release.

**Easton Amador County Zinfandel** - 20-80 year old vines planted to granitic soils in 7-8 different mountain sites. Dry farmed. Hand-harvested. Fermented in stainless steel. Aged 11 months in 10% new Burgundy