

# AND INTRODUCING.... HELIBIKER RED WINE from France!

At ecoVino Wines, we proudly source from vineyards that practice organics, bio-dynamics, fair trade and sustainability to bring you the purest, cleanest, highest quality wine available. We focus on varietals and blends that pair effortlessly with your favorite foods while maintaining functionality at the family picnic to the biggest dinner parties. Lastly, the result is balanced wines that are as easy on the palate as they are on the pocketbook and the planet.

As always, we have put the wine in two of the most earth friendly packages around: the 1.5 L AstraPouch and the .750 ml Eco-Glass™ Bottle. The AstraPouch is revolutionary because of its design and endless advantages. It's durable, made to withstand not only a hit but also a drop; it's fast cooling, and contains a smarter nozzle that eliminates the threat of oxidation. With an 85% reduced carbon footprint over traditional glass bottles, the AstraPouch is not only efficient in the way it maintains and preserves the integrity of the wine it holds, but also in its ability to be friendly to the earth. One semi truckload of empty AstraPouch packages is equal to 14 truckloads of empty glass bottles.

Our bottle program has similar advantages as the AstraPouch because we use Eco-Glass™ bottles. Eco-Glass™ is an innovative, lightweight wine bottle that was designed with one thing in mind: sustaining our environment. It is made with 25% less glass than your average wine bottle and because it weighs significantly less, it also requires much less fuel to transport and produces less carbon dioxide in production.

All the grapes used in our Helibiker series are organically certified in conjunction with ECOCERT, NOP and CCOF. The vineyards are located in the south of France and are situated on a plain made up of silt/clay soil with a marked maritime influence; the particular blocks that were chosen benefit from cool breezes in the summer which enable the vineyard to deal with increasingly warmer weather and allow for a slower maturing of the grapes.

Yields were 60HL per Hectare and after harvesting it followed a traditional vinification in cement and stainless steel tanks. The color is a beautiful ruby red with a dark core center. The palette reveals black cherry, dark plum, currant and tar flavors with a smoky nose and very little tannin. It is medium bodied with a focused finish that will drink well over the next couple of years. It should pair well with roasted and smoked meats, strong cheese and pastas. Proudly pouched and bottled in Mendocino County, CA.

