



BUTTONWOOD FARM

WINERY & VINEYARD



FROM THE CELLAR · FALL 2017

This has been one roller-coaster of a vintage, with lots of rain during dormancy, continual winds during flowering and hot temperatures at grape set. It's a bountiful crop, and as I write this in early August, my colleagues have already begun harvest! Yikes, "harvest is coming" (a pun for any Game of Thrones fans out there). It's a "Harvest Happenings" selection!

The first clusters plucked from the vine are the thin-skinned Pinot Noir from the Hibbits Vineyard on the western edge of the Sta. Rita Hills AVA. The Hibbits family each year seem to forget that picking grapes is hard "stoop labor" and gather their (all tall!) family members for a "fun" get-together to harvest the grapes and then bring them 20 miles east before collapsing with a well-deserved lunch.

A few weeks later we begin to harvest our estate Sauvignon Blanc. We start harvest at 4:30 a.m. under bright lights on the trailers and headlamps. This is much easier on the people, the daily harvest is finished by mid-morning, and the grapes arrive at the winery crisply cool. Sauvignon Blanc clone 1 and Musqué are picked and fermented separately – taste the difference just by clonal variation in this selection!

Our estate reds follow within another few weeks, with Merlot and Malbec always leading the charge and either Cabernet Franc or Cabernet Sauvignon competing for last place (which is intriguing, because they are the first to wake up from dormancy each year – great, long hang-time on the vine!)

And just as we're beginning to pick our reds, the last grapes from Hibbits will come in – Chardonnay! Interestingly, it needs much more time on the vine to fully ripen and yet retains a gorgeous acidity from its proximity to the sea.

This year, we're predicting that the Hibbits harvest will begin toward the end of August, and the estate harvest end toward the end of October. We'll be at the winery every day - de-stemming, pressing, punching down, shepherding, coaxing, cajoling, barreling and cleaning, cleaning. It's a lot of long days, hard work and truly – a joy. Thank you for enjoying the fruits of our labor as much as we enjoy our work!

THIS MONTH'S SELECTIONS

IMBIBERS CLUB MIXED SELECTION

2014 PINOT NOIR
2012 CABERNET SAUVIGNON
2016 MUSQUÉ SAUVIGNON BLANC

RED WINE CLUB SELECTION

2014 PINOT NOIR
2012 CABERNET SAUVIGNON
2013 MERLOT

WHITE WINE CLUB SELECTION

2016 MUSQUÉ SAUVIGNON BLANC
2016 ZINGY SAUVIGNON BLANC
2015 CHARDONNAY

WINEMAKER'S SELECTION

2014 CABERNET FRANC
VERY LIMITED VINTAGE, BEST OF CLASS
L.A. INTERNATIONAL WINE COMPETITION!

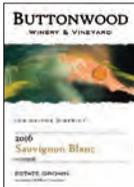
REORDERS!
Wines in this
selection are

30%
off

until October 16th,

which is Boss's Day. Can't hurt to gift your boss with a bottle of wine, and they don't need to know you got it with a 30% discount!

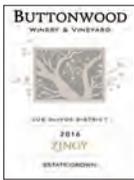
WINE CLUB SELECTION



2016 MUSQUÉ SAUVIGNON BLANC

Retail \$22, Imbibers Price \$17.60

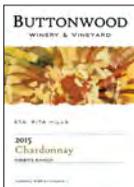
The French word "musqué" translates roughly to "perfumed", and this clonal selection of Sauvignon Blanc has a bouquet of peach blossom and Asian pear. Racy on the palate with green-apple rinds meeting lime skin and a rocky, minerally finish.



2016 ZINGY SAUVIGNON BLANC

Retail \$22, Imbibers Price \$17.60

Drinking beautifully, with a hint of pear showing up with its time in the bottle. Crisp and refreshing, a sip brings mandarin orange and Macintosh apple notes that mingle with warm stony and garden herb reminders on the refreshing finish.



2015 CHARDONNAY, HIBBITS RANCH

Retail \$32, Imbibers Price \$25.60

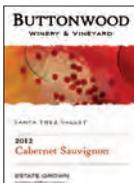
1/3 each of stainless steel, neutral French oak and once-used French oak fermentation brings a beautiful balance of crisp green apple, Bosc pear and rocky seashell notes, which are overlaid with a subtle toasty vanilla finish. It's lively!



2014 PINOT NOIR, HIBBITS RANCH

Retail \$36, Imbibers Price \$28.80

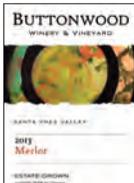
Ah, cool-climate Pinot! A perfume of rose petal and raspberry wafts from the glass with a swirl, leading to a flavor cornucopia of cherry, blueberry, wild strawberry and nuances of anise. A silky texture and pleasing, refreshing finish – such a pretty wine!



2012 CABERNET SAUVIGNON

Retail \$26, Imbibers Price \$20.80

A classic Cab with aromas of tobacco, graphite, black olive and cedar intermingling with star anise spice and hints of vanilla. A sip brings fruit flavors of cranberry compote, dried plums and loganberry layered in with dark chocolate, dried herb, cassis and black tea.



2013 MERLOT

Retail \$24, Imbibers Price \$19.20

Medium-bodied and friendly in nature, this release of Merlot has beautiful color, striking clarity and an inviting character. Black cherry on the nose, fleshy red plum and bittersweet chocolate on the palate and hints of blueberry and beef jerky on the finish.

WINEMAKER'S SELECTION



2014 CABERNET FRANC

Retail \$28, Imbibers Price \$22.40

"You know I have a relationship with Franc, right? It's complicated. Sometimes we quarrel, oftentimes there is a battle of wills. Generally, I do whatever Franc wants. In the end, we have harmony. There is not much of this 2014 release, but...I think it may be my favorite to date!"

Garnet hues invite a swirl that releases black cherry, tobacco and hints of violets and sarsaparilla aromas. A sip coats the palate with a velvety texture, fine-tuned tannins and lively acidity, all enveloped by blackcurrant, ripe plum, a hint of fennel and a reminder of cinnamon red hots. A long, crisp and pleasing finish rounds out this beautiful release.

Double Gold and Best of Class, L.A. International Wine Competition, Gold Medal Tasters Guild

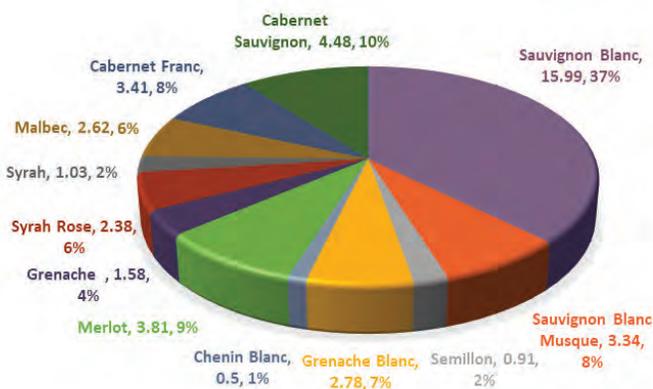
THE JOY OF HARVEST



It's 4:30 a.m. and the picking crew is arriving. On go the reflective vests and the headlamps, and the tractors roar to life as we head out into the designated vineyard block. The air is cold, the stars are brilliant and the sound of 'snip, snip, snip' fills the air as the grapes are hand harvested and one after another, half-ton picking bins are filled with grape clusters. A quick trip to the winery to unload, where the cellar crew is waiting to load the press or feed the destemmer, and repeat. In 2016, harvest began at the end of August and concluded with 131 total tons harvested the end of October. Predictions for 2017? We shall see!

BY THE NUMBERS

We have a cornucopia of varietals on our estate vineyard, all perfectly suited to our unique "terroir". Nothing to do with Jack Russells, this is a French word (ter'wär) defined as "the complete natural environment in which a particular wine is produced, including factors such as the soil, topography, and climate." The eleven varietals planted here are suited to the long growing season (March – October), warm, sun-filled days and cold, crisp nights. The new acres planted bring us to 43 acres of goodness. Here's how it breaks down:



SAVE THE DATE FOR OUR Main Events

Imbibers do get first notice, but you do need to act quickly because once events are open to the public, they're available to all.

Please do make sure we have your correct email address. Details and ticket links can be found at www.buttonwoodwinery.com

September 29th–October 1st CELEBRATION OF HARVEST

In lieu of a single September pickup party, we would like to extend an invitation for our Imbibers to join us during the three-day Celebration of Harvest. Each day will have something special, just for you!

Friday, September 29th

FRIDAY NIGHT WINE DOWN · 5pm – 7pm

Wind down your work week and rev up for Celebration of Harvest Weekend on our relaxing patio. Take a breath and breathe in our natural gardens as you sip on wines available by the glass or by the bottle. We'll be open late to kick off the weekend, so be sure to check out wine specials and pop-up events here at Buttonwood as we celebrate our 30th harvest!

Saturday, September 30th

WINE, DINE & SERENADE · 1pm – 4pm

Cailloux Cheese Shop will be here to offer cheeseboards and baguettes for purchase, with Amanda Gray performing in our lovely garden.

Sunday, October 1st

HARVEST VINEYARD WALK & LUNCH · 10:30am – 1:30pm

Join in the excitement of harvest with a trek around our beautiful, sustainably farmed vineyard. We'll stop at various blocks and taste that grape varietal right off the vine, then compare with the current vintage of released wine. A farm-fresh seasonal lunch under the shade of the pond's Cottonwood trees rewards us for our investigative work!

Saturday, November 4th

COOKING WITH PASCALE! · 12:30pm – 2:30pm

Tasting Room Patio. After the success of her Les Fruits cookbook, what could be next? Legumes of course! Join Pascale and Sherry as they showcase a few of the new vegetable recipes from this just launched cookbook.

Saturday, November 18th

SEEING STARS PICKUP PARTY · 6pm – 9pm

Come take a tour of the new "Imbibers Block" and Hopyard before heading to the meadow for stargazing with the experts from the Santa Barbara Astronomical Society. A light dinner will be available before dusk falls.





RECIPE

For the past decade or so, August has featured our All Farm Dinner, when we gather with you to celebrate the bounty of the entire farm. From the flowers on the tables to the cobbler at the end, it's all Buttonwood. This year, guests left with a reminder of the evening – a peachy little hand pie! The following recipe is one from Missy Morales of Sweet Baking Co., who also uses our peaches, pomegranates and garden vegetables to make Buttonwood's yummy jams and salsas.

MINI PEACH HAND PIES

Servings: 20-24 mini pies

Ingredients:

DOUGH

- 2 cups all-purpose flour
- ½ teaspoon salt
- ½ teaspoon baking powder
- 2 sticks cold butter, cut into cubes
- ½ cup cold sour cream

FILLING

- 2 cups peaches, peeled & diced into very small cubes
- 2 teaspoons fresh lemon juice
- 1 teaspoon cinnamon
- ¼ cup sugar
- 2 teaspoons all-purpose flour
- 1 egg lightly whisked with 1 Tablespoon water (i.e. egg wash)



Directions:

DOUGH

In a large bowl, whisk together the flour, salt and baking powder. Add the cubed butter and use your hands to combine. Stir in the sour cream and turn the dough out onto a well-floured work surface. Knead the dough until it's well combined, and add a few teaspoons of flour gradually to reduce the stickiness of the dough. Roll the dough into an 8x10-inch rectangle and sprinkle both sides. Roll it back up into a ball and cover it with plastic wrap. Refrigerate while you make the filling.

FILLING

In a small bowl, mix together the peaches, lemon juice, cinnamon, sugar and flour, until well combined.

PIE ASSEMBLY

Preheat the oven to 425°F. Remove the dough from the refrigerator and unfold it onto a well-floured surface, rolling it out to a 14x14-inch square. Use a 3 ½ inch round cookie cutter and cut out as many circles as you can. Line baking pans with parchment paper and place the circles on them. Spoon 1 tablespoon of filling onto one side of each circle, leaving a small border around the edge. Fold the dough in half over the filling and press the end of a fork around the border to create a pattern and seal the pie. Brush the top of each pie with egg wash and use a knife to cut 3 slits on the top of each pie. Bake the pies for about 15 minutes, or until they're golden brown.

GLAZE (optional)

Whisk together 2 cups powdered sugar, 1/4 cup milk and 1 teaspoon vanilla until smooth. Drizzle over cooled pies. Enjoy!



To order Buttonwood wines please scan the QRcode or visit our website www.buttonwoodwinery.com
Order by phone call 805.688.3032

