

BUTTONWOOD

A noble representation of the “King of Red Grapes”, the 2007 Cabernet Sauvignon also displays the incredible qualities of that 2007 “vintage of the decade”. Deep, rich color, taste and texture in a wine that will only continue to get better with cellaring.

In the Vineyard

One of the original plantings, Cabernet Sauvignon was planted at Buttonwood Farm in 1983 and those old vines continue to thrive today. 4.48 acres of Cabernet are planted in 10 foot wide rows marching north and south over the rolling hills of the southwestern side of the vineyard. Compared to many vineyards in California, the Buttonwood Farm Vineyard produces rather petite berries of Cabernet on nice loose clusters. From a farming perspective, this is great news as we have no worries about mold or mildew forming between berries, and late October rainstorms do nothing other than wash dust off the grapes. Additionally, the small berry size provides us with a high skin to juice ratio, gifting us with high color, spice and tannins in the resulting wine. Our ability to give the Cabernet Sauvignon grapes a lengthy time on the vine (not normally picked until late October), allows them to ripen to perfection. A wonderful setup for the ageability desired in Cabernet Sauvignon.

The Vintage

2007 could almost be called “picture perfect”. A cold winter kept the vines dormant a few weeks longer than usual, which delayed budbreak and flowering until well after the threat of frost. Winter and Spring were also quite dry, resulting in small berries and clusters at fruit set. With the stage now “set”, the summer growing season was moderate and mild, warm but not hot, and very even. The Cabernet grapes leisurely ripened through the end of October when a quick “Indian Summer” heat spike provided the perfect finishing touch. The grapes were harvested by hand on November 7th, 2007.

Winemaking

Upon arrival at the winery (a quick 10 minute trip by tractor!), the grapes were removed from their stems and the berries moved into a large tank and allowed to soak on their own juice for a few days. This “cool soak” process extracts color and flavor from the skins prior to the onset of fermentation. After that, the grapes were inoculated with F15 yeast, after which the fermenting young wine was pumped over with aeration twice each day to continue the extraction and to manage the temperature of the wine. The 2007 Cab had amazing aromas right from the beginning – we knew it was going to be fabulous! Right after Thanksgiving, the free run wine was drained from the tank and put into French Oak barrels, about 20% of which were new. The skins were then lightly pressed, with that wine being moved into 90 gallon neutral French oak puncheons. Malolactic fermentation occurred in barrel over the winter months, and the wine then aged peacefully in barrel. In December of 2008, individual barrels were selected as candidates for the 2007 Cabernet bottling, racked and returned to their barrels. A second selection was made in June of 2008, and the winning candidates blended together and then returned to neutral barrels for an additional year of aging. Unfined and lightly filtered, the 2007 Cabernet Sauvignon was bottled in July of 2010, and given an additional 4 months in bottle to integrate prior to release.

Tasting Notes

At Buttonwood Farm, we are used to having darkly colored red wines – but this 2007 Cabernet goes even beyond with its incredibly deep indigo color. On the nose, aromas of dark berries mingling with freshly baked bread, cedar plank and vanilla bean. Intense flavors of blackberry, cassis, blackcurrant and plum interlace with lively red cranberry and ripe plum, along with a brambly undertone and bakers chocolate nuances. Beautifully balanced with pretty acidity and medium tannins, this is a wine that will shine with a meal, inspire a conversation and age gracefully in your cellar for the next 7-10 years. We recommend allowing this wine to breathe prior to enjoyment – either with decanting or aerating with a vinturi or a good, old fashioned swirl!

Pairing ideas

Pot roast comes to mind. The wine has a lot of tannin texture and good acid which leads to thoughts of roast meats that have a little fat/marbling, and definitely garlic smashed potatoes with gravy.

