

BUTTONWOOD

Overview

One of the only non-estate wines produced at Buttonwood Farm, we proudly craft a cool-climate Chardonnay from friends' Art and Sherry Hibbits ranch in the Santa Rita Hills.

This Artist Series Label

The title, *Earth and Light*, expresses exactly what artist Seyburn Zorthian feels from this painting. The denser brown shape on the left (earth) merges with the light and openness, as one might see in nature.

In the Vineyard

The Hibbits Ranch is a small, steeply-sloped vineyard on the very western edge of the Sta. Rita Hills AVA. Most of the vineyard is planted to a variety of pinot noir clones, but intermingled among those is a small amount of chardonnay, much of it the revered Wente clone, interspersed with clones 76 and 96. As with most vineyards in the cool climate Sta. Rita Hills, chardonnay ripens later than pinot, and at Hibbits Ranch is traditionally the last to come off the vine. This long hang-time produces grapes of finesse and distinction.

The Vintage

2013 was a "fast and furious" vintage with little springtime frost pressure and few heat spikes during the growing season. The predictable morning fogs and afternoon breezes kept their timetables, keeping the climate cool and providing a long growing season for excellent balance in the grapes. The 3/4 ton of Chardonnay was harvested on September 12, 2013.

Winemaking

The grapes were whole-cluster pressed and cold settled, then racked off solids. VL3 yeast was introduced to the juice, and the wine put to a combination of neutral and twice used French oak barrels to finish fermentation. During the first three months of barrel aging, the lees were stirred every two weeks. Malolactic fermentation was neither inhibited nor encouraged, yet the wine underwent a partial second fermentation. Bentonite fined and cross-flow filtered, the 2013 Chardonnay was bottled on December 12, 2014. Vegan.

Technical specifications: Alcohol: 13.8% pH: 3.3 T.A. 6.3 grams/Liter

Tasting Notes

The 2013 Chardonnay delivers vibrant aromas of red pear, blood orange and clementine with a swirl. Bright on the palate, with layers of stony minerality interlaced with Fuji apple and citrusy notes, surrounded by a hint of vanilla bean custard.

Pairing ideas

Lightly poached Dover Sole, a perfectly roast chicken, Crab Cakes with Remoulade sauce, Butternut Squash ravioli.

