

# BUTTONWOOD

## Overview

“Deux Vin” – two wines that are well integrated into one elegant cépage known as Devin. This harmonious blend balances the yin of sémillon with the yang of sauvignon blanc in a wine that is a superb complement to rich foods.

## In the Vineyard

Marching east to west on a bell-shaped slope, our little acre-sized block of sémillon produces large, golden hued clusters that are harvested weeks later than our 17.4 acres of sauvignon blanc. Meticulous care over the growing season includes cane pruning, sustainable farming methods, multiple passes of weeding and trellising and finally, hand harvesting. The soils in both the sauvignon blanc and sémillon blocks are rocky, alluvial soils that provide superb drainage and impart a sense of minerality to the resulting wines.

## The Vintage

The 2013 harvest was fast, furious, bountiful and beautiful! Warm and even temperatures throughout the growing season, with little frost pressure in the spring and short-lived heat spikes in the summer months, resulted in early seed ripening, beautiful stem lignification and superb balance of flavor and acidity. Exceptional conditions prevailed throughout our early but long growing season. An exciting and superb vintage.

## Winemaking

The sauvignon blanc for Devin was harvested from a block known as “The Boot” on September 12, and the sémillon a month later on October 14. Each was whole cluster pressed to cold stainless steel tanks to begin fermentation and capture the varietal bouquet of each before being transferred to French oak barrels (25% of which were new) to complete primary fermentation and undergo an indigenous, partial malolactic fermentation. In May of 2014 a blend was determined and then returned to neutral French oak barrels to marry flavors and textures. The following summer, the wine was fined with bentonite clay for heat stability, cold stabilized and then cross-flow filtered and bottled, and allowed four months of bottle aging in our cellar prior to release.

Alcohol: 13.7%    pH: 3.19    T.A.: 5.6 grams/Liter    Vegan    70 cases produced

## Tasting Notes

A light golden color with jewel-like highlights glints from the glass, foretelling of the rich, barrel-fermented and aged wine to come. Buttered toast aromas waft from the glass with a swirl and lead to palate-coating reminders of ripe pear, apple crisp and honeycomb, with a lingering citrusy finish. Devin is a creamy, textural wine that marries the brightness of the sauvignon blanc with the weighty, nutty character of the sémillon.

## Pairing ideas

Bacon & Leek Quiche, Lobster, Butternut Squash Soup, Roast Chicken with tarragon, Trout Almandine, Red Chile Enciladas!

