



BUTTONWOOD

WINERY & VINEYARD

2014 Devin

PROUDLY GROWN, PRODUCED AND BOTTLED ON OUR SANTA YNEZ VALLEY ESTATE

OVERVIEW

A classy yin-yang of crisp Sauvignon Blanc with a kiss of creamy Sémillon. Wonderful with seafood, pasta primavera or as an aperitif.

BLEND

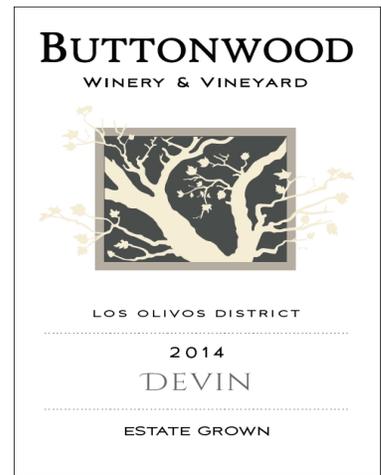
60% Sauvignon Blanc, 40% Sémillon

SPECS

13.7% Alcohol, 3.22 pH, 6.0 g/L acidity

PRODUCTION

100 cases bottled in-house April 2016



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, all of which are own-rooted. 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 2014 harvest was one of the earliest on record. Summer-like weather in January and no frost combined with continued drought conditions to accelerate the growing season. Serendipitously, the vines produced a balanced, beautiful and bountiful crop. The Sauvignon Blanc harvest began August 29th, with Sémillon coming in almost a month later on September 17th.

WINEMAKING

Each were whole cluster pressed, vinified and racked to barrel separately to finish primary fermentation and undergo as much malo-lactic fermentation as occurred naturally. In spring of 2015, a blend of 60% Sauvignon Blanc and 40% Sémillon was determined (20% of the barrels selected were in new oak) and the chosen barrels racked and blended. The Devin blend was then returned to neutral French oak barrels to continue melding, marrying and aging. The wine stayed in barrel until the following spring, when it was lightly fined with Bentonite clay, cold stabilized and then cross-flow filtered prior to bottling in February. Vegan.

TASTING NOTES

A light gold color and jewel-like clarity invites a swirl. There is a reminder of crème brûlée with hazelnut toastiness, all supported by a lifting acidity reminiscent of passion-fruit and clementine. A creamy, textural wine that marries the brightness of the Sauvignon Blanc with the nutty character of the Sémillon.