



# BUTTONWOOD

WINERY & VINEYARD

## 2015 Devin

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

### OVERVIEW

A divine marriage of sauvignon blanc and sémillon. Rich and elegant with a creamy texture, this wine complements lobster thermadore, chicken cordon bleu and rich pasta dishes.

### BLEND

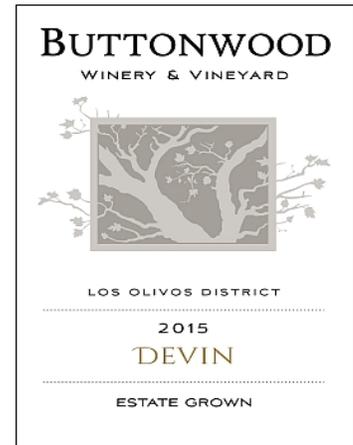
70% Sauvignon Blanc, 30% Sémillon

### SPECS

13.6% Alcohol, 3.39 pH, 6.5 g/L acidity

### PRODUCTION

100 (750ml) cases bottled December 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. 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

2015 began warm with few frosts to keep vines dormant, and crazy winds during flowering. Combined with a continued drought condition, the crop yield was severely reduced. Quantity terrible, Quality great. The Sauvignon Blanc harvest began August 27th, with all off the vine by September 10th and Sémillon all picked on September 16th.

### WINEMAKING

Both varietals were 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 malo-lactic fermentation. In the springtime of 2016 a blend was determined and then returned to neutral French oak barrels to marry flavors and textures. Prior to bottling, the wine was fined with bentonite clay for heat stability, cold stabilized and then cross-flow filtered and bottled, and allowed to bottle-age in our cellar prior to release. Vegan.

### TASTING NOTES

Devin (“Deux Vin”) is all about the creamy and rich texture derived from barrel fermentation of these two white beauties. A hint of toast, Bartlett pear and vanilla bean notes are followed by lingering reminders of Golden Delicious apples and real butterscotch.