

BUTTONWOOD

Our “Côtes du Buttonwood” Rhône blend - a harmonious marriage of estate Grenache and Syrah.

This “Artists Series” Label

2004 Watercolor, Charcoal

“Relating to Love” evokes a sense of opening and connecting to the natural world.

In the Vineyard

Our most western block in the vineyard is home to about 2 acres of Syrah. It sits on the edge of our mesa vineyard and receives a daily, predictable dose of wind from the Pacific due to the transverse nature of the Santa Ynez Valley. The 1 acre of Grenache is planted in a more protected swale in the heart of the vineyard, and like the Syrah marches east to west. Both are some of the later ripening varietals in the vineyard, enjoying a long hang time on the vine from budbreak in April to harvest in November.

The Vintage

It was a glorious vintage! The weather was picture-perfect from bud-break to harvest, with even and normal seasonal temperatures, foggy mornings, bright sunny days and cold, crisp evenings throughout the growing season. The Syrah was picked on October 14 at 24 brix and the Grenache two weeks later at 24.3 brix.

Winemaking

The Grenache and Syrah were made identically, but separately. Each were de-stemmed into small open top fermenting bins, cold soaked for a few days to extract color and loveliness from the skins prior to the influence of fermentation and then both inoculated with GRE (grenache) yeast. Once primary fermentation began, each was punched down by hand twice each day to continue mixing juice with skins and to control the fermentation temperature. Once dry, the young wines were racked to a combination of French and Eastern European barrels, about 15% of which were new. Malolactic fermentation occurred in barrel, and the wines were racked once, in the spring of 2013. A blend of 74% Grenache and 26% Syrah was determined to be a delicious and approachable cuvée, and put back to barrel to integrate. No fining was deemed necessary, and the wine was cross-flow filtered and bottled in June of 2014.

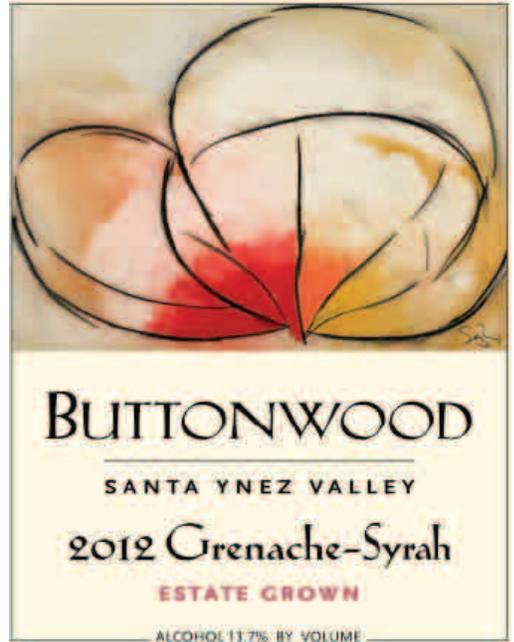
Technical specifications: Alcohol: 13.7%, pH: 3.58, TA: 5.9 grams/liter. Vegan. 229 cases produced.

Tasting Notes

There is a serendipity of interplay between these two varietals, with Grenache providing bright fruit and delicacy and Syrah bringing spice and structure. The wine is medium-bodied, with a light burgundy color that shines in the glass and fades to transparent pink at the edges. Hints of smoke and raspberry tartlet wafts from the glass, with notes of blueberry and cherry cola on the palate. Lingering spicy notes of pepper and hints of cocoa round out the finish.

Pairing ideas

Roast turkey (and the complete holiday feast!), Cioppino, Steak au Poivre, Chili (meat or vegetarian), Spicy Vegetable Curry, Peanut Butter cookies



Grown, Produced and Bottled by Buttonwood Farm Winery
1500 Alamo Pintado Road, Solvang, California 93463

805.688.3032 • www.ButtonwoodWinery.com • info@ButtonwoodWinery.com