

# BUTTONWOOD

Hawk Red...a blend of two natural partners, Cabernet Sauvignon and Cabernet Franc. This majestic blend is named for the mighty red-tailed hawks who soar high over our vineyard, yet it is a wine for Wednesdays as well as fancy weekend meals.

## *In the Vineyard*

3.41 acres of Cabernet Franc grace the southeast corner of the Buttonwood Farm Vineyard, while 4.5 acres of Cabernet Sauvignon bookend the vineyard on the southwest corner. Both blocks march north to south, and both are planted on their own roots. Careful pruning and canopy management is standard protocol to ensure ripeness, structure and varietal flavor!

## *The Vintage*

It is being hailed as "the vintage of the decade". And indeed 2007 was a peaceful, manageable, even and picture perfect growing season. The winter was cold, which delayed bud break and flowering a few weeks (and alleviated the threat of frost to young shoots )The second 'drought year' in a row produced grapes of intensity, but with gentle springtime conditions during budbreak and flowering, 85 degree days and crisp nights during the ripening stage and just a few scattered showers during harvest, it was truly a gift from Mother Nature. The moderate temperatures during the growing season provided an extended time on the vines, producing a smaller than hoped for yield but grapes of superb concentration and intensity and lively acidity. The Cabernet Franc was harvested (by hand, of course) on 10/31/07, with the Cabernet Sauvignon following, the first week of November.

## *Winemaking*

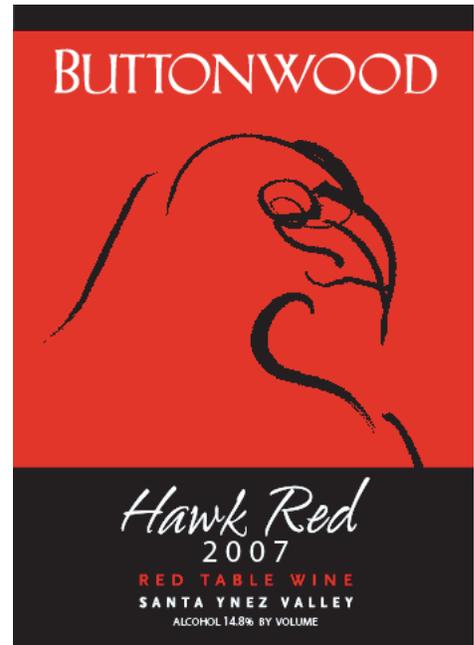
The Cabernet Franc and Cabernet Sauvignon were each harvested and vinified in the same manner, but separately. At harvest, the grapes were all field sorted, and upon delivery to the winery de-stemmed into a both tanks and open top fermenters, inoculated with a selection of bordeaux yeast and then placed into a combination of new and neutral barriques and puncheons where malolactic fermentation completed. The Cabernet Franc and Cabernet Sauvignon were aged separately and a barrel selection for both varietal bottlings and the Hawk Red blend was made in June of 2009. At that time, those barrels and puncheons designated for the 2007 Hawk Red were racked to tank and blended - 61% Cabernet Sauvignon and 39% Cabernet Franc. The 2007 Hawk Red blend was lightly fined and filtered, and then bottled in July of 2009.

## *Tasting Notes*

This wine is intended to be a wine for the table - a go-to, everyday red wine that pairs well with food and the family budget. That does not mean, however, that Hawk Red is a wine without structure and a robust character. A deep, dark scarlet/garnet color first indicates that this wine is big and bold, and a swirl brings a bouquet of "Cab-Cab" aromas - dark plum, tobacco leaf, currant and a hint of black olive tapenade. A sip shows the structure of the wine, with firm but textural tannins and lively acids bringing flavors of rhubarb, black cherry and a brambly earthiness. The finish is clean and bright, with lingering notes of blackcurrant and a chalky minerality that works so well with a meal. Also, a nice red wine to chill a bit on a warm summer day - really!

## *Pairing ideas*

Meatloaf on a Wednesday, Pizza and a movie on a Friday night. Hamburgers on the grill with friends on Saturday. Spaghetti and meatballs on a Monday. Great for BBQ, too.



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