



BUTTONWOOD

WINERY & VINEYARD

2014 Malbec

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

OVERVIEW

Malbec's velvety structure destines it as a go-to partner for local favorite, Santa Maria Style BBQ! Delightful with steaks, chops and saucy dishes.

BLEND

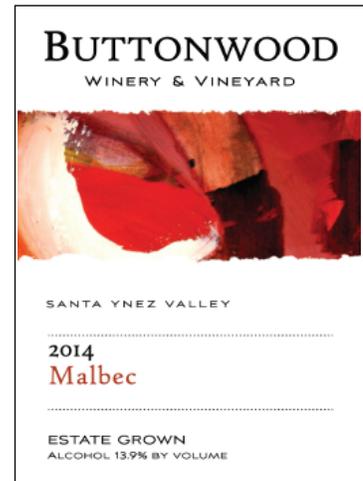
100% Malbec

SPECS

13.9% Alcohol, 3.81 pH, 6.2g/L acidity

PRODUCTION

213 cases bottled in-house April 2016



THE VINEYARD

After the success of locally filmed *Sideways*, it was evident to us that perhaps we had a little too much Merlot planted, and so grafted 1.5 acres of that to Malbec. It thrives here, loving the rocky alluvial soil and the long growing season. Growing next to its Bordelaise cousin, it marches east-to west on rolling hills and is always the first red grape to ripen and the first of the Bordeaux family to be bottled. Malbec is so happy here that we've grafted another acre (from Syrah), so expect more in future vintages!

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 which we harvested on 9/19/14 at 24.2 brix.

WINEMAKING

Malbec's long, lanky clusters were separated from the berries directly into 1.5 ton open top fermenters and placed into the cold room for a few days of pre-fermentation soaking. But, a spontaneous fermentation began (as usual with Malbec), the must was then inoculated with BRL97 yeast. Thrice daily punch-downs to keep temperatures in check and then pressed to barrel (all neutral) on 10/10/14 - crazy fast! Not fined and lightly filtered in the spring of 2016. Vegan.

TASTING NOTES

Our BBQ wine! Dark in color, it is also chock-full of dark fruit characteristics – blackberry, blueberry, dark plum, hints of cassis and black cherry. It is a somewhat rustic wine, with cocoa-powdery soft tannins, a food-loving acidity and earthy, savory notes to round it all out.

THE ARTIST SERIES LABEL ORIGINAL ART BY CO-OWNER SEYBURN ZORTHIAN

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