



# BUTTONWOOD

WINERY & VINEYARD

## 2016 Pinot Gris

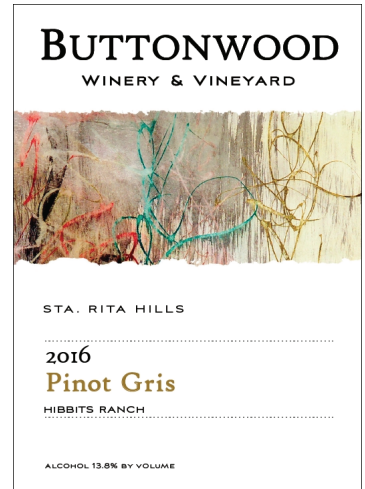
GROWN ON THE HIBBITS RANCH IN THE COOL CLIMATE STA. RITA HILLS

**OVERVIEW** Floral and spicy with nuances of stone fruits, this tiny release from Hibbits Ranch is superb with delicate fish dishes, spicy curry or as an aperitif.

**BLEND** 100% Pinot Gris

**SPECS** 13.8% Alcohol, 3.14 pH, 6.6 g/L acidity

**PRODUCTION** 42 cases bottled in-house April 2017



### IN THE VINEYARD

Just 150 vines of the russet colored grapes of pinot gris are found interspersed within the pinot noir and chardonnay at the Hibbits Ranch. The vines are kissed by the early morning fog and afternoon breezes of the cool climate Sta. Rita Hills, resulting in grapes harvested at optimal balance of acidity, flavor and sugar.

### THE VINTAGE

A warm spring and early summer led to sublime conditions in July and August for even ripening. We picked a (to us!) bountiful crop of .81 ton of Pinot Gris on August 13th at 22.8° brix. Another very early start to harvest.

### WINEMAKING

This somewhat large quantity (for us and the Hibbits!) of Pinot Gris allowed us to make this is a somewhat standard method for us in 2016. The grapes were pressed as whole clusters in the bladder press to two stainless steel barrels, inoculated with yeast and then underwent a long, slow, cold fermentation in our cold room. Once dry, malo-lactic fermentation was inhibited and the wine filtered and bottled the Spring following vintage. Vegan.

### TASTING NOTES

It's crisp and lovely, with citrus blossom aromas, followed by tangerine, pear and savory flavors. We get a hint of seashell on the finish, perhaps from Hibbits' proximity to the Pacific?

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