

# BUTTONWOOD

*P.O.S.H. is a plush and decadent dessert wine, made from late harvest Syrah and fortified in a port-style.*

## *In the Vineyard*

Our block 3 Syrah runs east to west and is normally reserved for our delicate Rosé. The grapes for that perfectly pink wine are picked early in the season, but a few rows of grapes are left to “hang out” on the vine and begin to turn to raisins. The serendipitous result is the 2008 P.O.S.H, a rich, viscous dessert wine made in a port wine style. As with the rest of the vineyard, this block of Syrah is on its own roots, planted in a conventional 8x10 row spacing and cane pruned.

## *The Vintage*

2008 – what can we say? It was one challenge from Mother Nature after another. Late spring frosts (ok, let’s call it what it was – that was a deep freeze, not a “frost”), blackened the new young shoots in not only our Cabernet Franc bloc, but in many areas of our vineyard, the county, the state and the entire west coast. It was an unprecedented cold spell, not seen in the past 25 years of grape growing. The damaged vines grew new shoots, but were severely behind a normal schedule and crop yields were horribly compromised. And then in mid-October – two more frosts. All of this resulted in a very small crop for everyone, due to leaves being blackened, clusters being desiccated and crops being cut off due to damage. (At Buttonwood Farm, our final yield was only 40% of normal years). We harvested just 3/4 ton of grapes on October 29th, 2008 at 28° brix.

## *Winemaking*

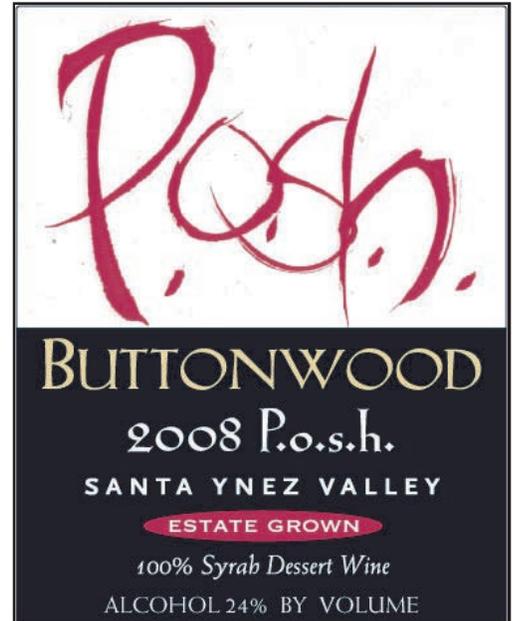
This small pick of raisiny grapes were destemmed into a small open top fermenter and then inoculated with F15 yeast to begin fermentation. Fast and furious, the yeast had consumed the sugar to our desired 15° brix in a matter of days! The free run wine was drained and the skins pressed to barrel, with fermentation continuing for another 5 degrees of sugar. At that point the fermentation was stopped by the addition of unaged grape brandy. This fortification resulted in a sweet dessert wine with a 24% alcohol level. Once fortified, the wine was racked off its lees frequently during the early time of its aging process, but once solids had all been removed the wine was left in barrel without any topping. In this particular style of winemaking, oxidation is good! The 2008 POSH aged for 30 months in one neutral French Oak puncheon prior to being bottled in 375ml traditional bottles in June 2011.

## *Tasting Notes*

Simply out, this is a hedonistic wine. Deeply dark garnet, this wine has glycerin-like “legs” and a depth that foretells of richness in the glass. A swirl brings notes of vanilla bean, licorice and brandy-ish aromas. Hints of bittersweet mocha mingle with real licorice, and English fruitcake (the good kind!) reward the palate with a first sip. The texture is velvety and unctuous, layering in blackberry nuances with raspberry hard candy notes. The sweetness is well integrated with the alcohol, and layers of fig, dried berry and chocolate persist on the finish. P.O.S.H. is “posh” by definition – elegant, rich, exclusive. No wonder we named it after that old-world and upper class sailing acronym, “Port Out, Starboard Home.”

## *Pairing ideas*

Chocolate Souffle, molten chocolate pudding, a hard, salty cheese. A fireside chat, and if you indulge, a good cigar.



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