

# 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 ripens very differently than the syrah in the more western Block 8. The swale in block 3 provides two interesting and paradoxical opportunities. The grapes for our delicate and perfectly pink Syrah Rosé wine are picked early in the season, and then a few rows of grapes are left to “hang out” on the vine. By late November, those grapes are almost raisins. The serendipitous result of fermenting these is 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*

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. We picked 1.5 Tons of sun-dried and dehydrated Syrah grapes on 11/16/12.

## *Winemaking*

The raisined grapes were destemmed into a small open top fermenter and then inoculated with Rosé 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 168 proof unaged grape brandy. This fortification resulted in a sweet dessert wine with brandy-like undertones. Over the next two years, the wine was left in barrel without any topping to develop complexity and style by oxidation as well as aging. Vegan. Bottled in 375ml traditional bottles in May of 2014, just 103 cases were produced.

Alcohol 17.0%    Residual Sugar 12.9 grams/ml    Total acidity 6;2 grams/Liter    pH 3.48

## *Tasting Notes*

“Ah ships! Ocean crossings and the return to port. Always a good time for a deep, rich wine!” (P.O.S.H. is an acronym from the heyday of ocean liners, designating the best berth on the ship - that on the Port Out, Starboard Home side.) Indeed this is rich, decadent and chock full of flavor. So darkly hued, 2012 POSH has a deep garnet color that exudes a hedonistic bouquet of baking spice and espresso beans.. A first taste glides across the palate with a velvety texture that brings flavors of Christmas Cake, chocolate covered cherries and framboise. The fruit and spice character of the syrah intermingles with the warming, orange peel and vanilla notes brought by the brandy. The finish is long and lingering with reminders of mocha, molasses and spiced, baked apples. Will continue to improve with time, and no need to worry about polishing off a bottle once opened - P.O.S.H. likes air!

## *Pairing ideas*

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

