



BUTTONWOOD

WINERY & VINEYARD

2013 P.O.S.H Dessert Wine

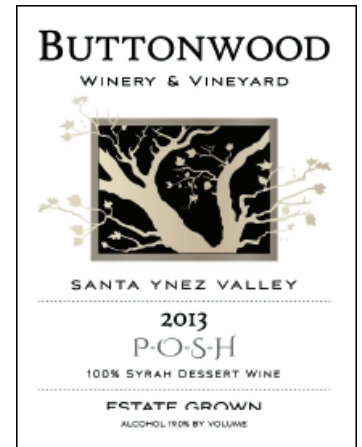
PROUDLY GROWN, PRODUCED AND BOTTLED ON OUR SANTA YNEZ VALLEY ESTATE

OVERVIEW Ah ships! Ocean crossings and the return to *port*. Always a good time for a deep, rich after-dinner dessert wine.

BLEND 100% Syrah

SPECS 19.0% Alcohol, 3.67 pH, 6.6 g/L acidity
11.0% residual sugar

PRODUCTION 120 cases (375ml) bottled in-house
August 2016



THE VINEYARD

Just visible from the Tasting Room, our Syrah block 8, bravely fronts the daily “breezes” which kick up each day from the nearby Pacific Ocean. It is a windswept but sunny block, planted east to west with 5x10 spacing on alluvial soils. Grapes destined for P.O.S.H. remain on the vine until dessicated into delicious raisins.

THE VINTAGE

2013 was bountiful and beautiful. A return to “normal” with warm and even temperatures throughout the growing season, short-lived heat spikes and cool evenings in the summer months. The result was early seed ripening, beautiful stem lignification and superb balance. We picked the Syrah for late harvest on November 14th at 28.9° brix.

WINEMAKING

The raisined grapes were de-stemmed 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 brix sugar level in a matter of days! 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.

TASTING NOTES

A hedonistic wine with a bouquet of espresso bean and bittersweet chocolate mingling with dried plums. The flavors remind me of Christmas cake, chocolate covered cherries and spiced, baked apples. It will continue to improve with time, and no need to worry about polishing off a bottle once opened - P.O.S.H. likes air. Enjoy!”