

BUTTONWOOD

Our “signature blend” of our crowd-pleasing version of our flagship varietal, Sauvignon Blanc. A true yin-yang of a wine, the 11% barrel fermented Semillon rounds out the raciness of the 89% stainless-steel fermented Sauvignon Blanc in a classic blend with a wide-ranging appeal,

In the Vineyard

Four blocks of Sauvignon Blanc and one of Semillon are all planted on their own roots, which have reached deep into our ancient alluvial soils since the early 1980's. These thick-skinned Bordeaux grapes are caressed by morning fogs and maritime breezes from the Pacific Ocean and warmed during the day by desert temperatures spilling over the nearby San Rafael Mountains. This combination of warm and sunny daytime hours and cool, crisp evenings (sometimes a 40 degree diurnal shift) allow the grapes to ripen fully and still retain their natural, brisk acidity. Our Vineyard Manager, Armando Zepeda, cares for each vine by hand, farming sustainably, training the vines into the vertical trellis, removing weeds by hand and using only organic nutrients. The vines are cane-pruned each January to produce balanced crop yields per vine.

The Vintage

2010 was a challenging vintage that definitely kept us on our toes. A very cool and cloudy springtime extended right into summer, with lingering foggy conditions each morning. The vineyard crew pulled more leaves than usual to open up the vines to airflow and sunlight, and were then rewarded with a very hot heat spell at the end of August that was both beneficial and detrimental. The sunny side of the vines had less shade than normal due to leafing, and a percentage of those clusters were sunburned and had to be removed. Finally, under threat of unusual rainstorms in October, we hand harvested Blocks 7 and 8 the first four days of October. Semillon continued on its path to ripeness, hardly affected by rain and was harvested on October 26. It was certainly a nerve-racking vintage, but the extra-particular care that was taken resulted in a bountiful crop of balanced grapes with good nutrient levels and beautiful flavors.

Winemaking

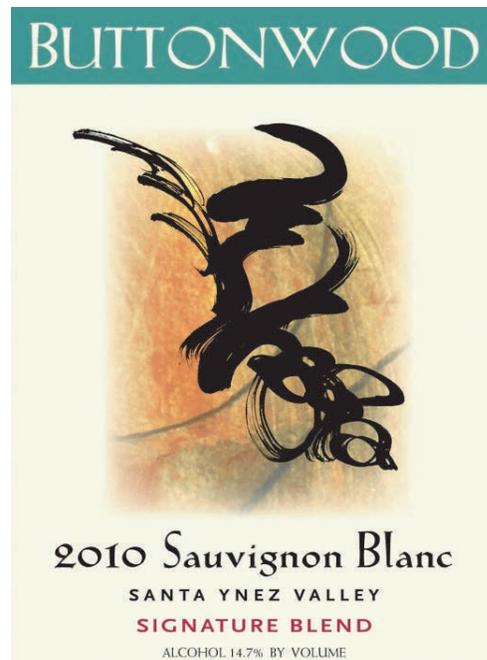
The grapes were harvested and field sorted at dawn's first light to retain the night's cool temperatures and keep each berry crisp and cold. A gentle whole-cluster press over an hour and a half with each press load resulted in aromatic juice being placed into stainless steel tanks, where each lot underwent primary fermentation with VL3 yeast under cool temperatures to capture the beautiful bouquet of Sauvignon Blanc. Malolactic fermentation was prevented, and the Sauvignon Blanc remained in stainless steel tanks at cool temperatures as the Semillon component came into the picture. Semillon grapes were also whole-cluster pressed to a tank, but once fermentation had begun in earnest, the fermenting juice was transferred to French oak barrels. Primary fermentation finished in barrel, and indigenous malolactic fermentation was allowed to occur. The new wines were tasted in the Spring of 2011, and a blending decision for the 2010 vintage made. 89% stainless steel fermented Sauvignon Blanc and 11% barrel fermented Semillon were blended together, then lightly bentonite fined. The wine was cold stabilized and sterile filtered (due to the non-malolactic nature of the Sauvignon Blanc), and then bottled on our in-house bottling line at the end of April 2011. The wine is vegan.

Tasting Notes

A pale gold color with green-gold chartreuse highlights simply shines in the glass, visually stating its crisp and refreshing nature. A swirl unleashes lemon-lime and classic Sauvignon Blanc aromatics of gooseberry and straw. The wine is crisp and zesty upon first sip, briskly delivering tropical flavors of guava and passionfruit, and then melding on the mid-palate with pear and cardamom spice. The flinty, mineral characteristic that we call “buttonwoodish” is evident with the finish, which echoes much of the entry with citrusy notes of lime and grapefruit. The 2010 Signature Blend meets our criteria of a yin-yang of brisk acidity and creamy texture in the middle, and the whole cluster element brings a hint of stem tannin texture that adds just another bit of complexity.

Pairing ideas

This is a very versatile wine and can easily move from season to season. Barbecued chicken, Caesar salad, Fruit Salad, Sole Meuniere, Lobster, spicy Curry. The possibilities are endless.



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