



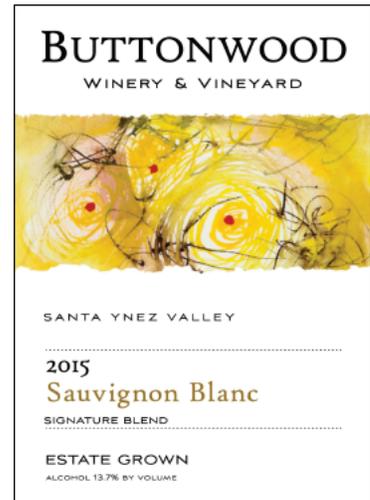
BUTTONWOOD

WINERY & VINEYARD

2015 Sauvignon Blanc, Signature Blend

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

OVERVIEW	A classy yin-yang of crisp Sauvignon Blanc with a kiss of creamy Sémillon. Wonderful with seafood, pasta primavera or as an aperitif.
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BLEND	93% Sauvignon Blanc, 7% Sémillon
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SPECS	13.7% Alcohol, 3.29 pH, 6.0 g/L acidity
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PRODUCTION	1166 (750ml) cases, 150 (375ml) cases bottled June 2016
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IN THE VINEYARD

Our largest blocks and our most prevalent plantings, Sauvignon Blanc flourishes here. Mostly Wente Clone 1, the east-west facing blocks enjoy warm sunny days and a diurnal shift of up to 40° to nighttime lows to retain natural acidity in the grapes. Like the Sauvignon blanc, the later-ripening Sémillon is one of the original 1983 plantings and on its own roots.

THE VINTAGE

2015 began warm with few frosts to keep vines dormant, and crazy winds during flowering. Combined with a continued drought condition, the crop yield was severely reduced. Quantity terrible, Quality great. The Sauvignon Blanc harvest began August 27th, with Sémillon coming in almost a month later on September 16th.

WINEMAKING

The Sauvignon Blanc is cold-fermented in stainless steel with malo-lactic fermentation inhibited. Conversely, Sémillon is barrel fermented in French oak (about 20% new) for about six months with ML neither inhibited or encouraged. The blend was determined and made, the wine fined with bentoite, cold stabilized and then cross-flow filtered before bottling in screwcap finish in June 2016. Vegan.

TASTING NOTES

Now in an easy-to-open screwtop closure, the fusion of citrusy Sauvignon blanc and melon-y Sémillon comes together in a zippy blend that reminds of blood orange and pineapple guava with lemongrass overtones. 90 points from Wine Enthusiast magazine!

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