BUTTONWOOD
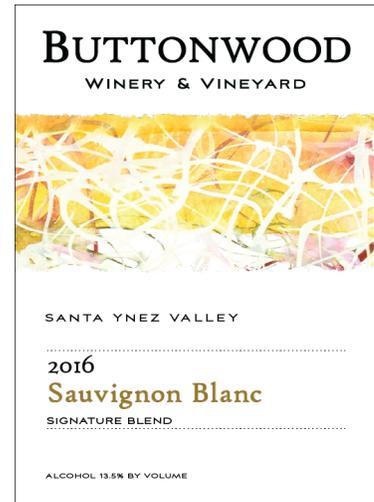## Winery & Vineyard

2016 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.
Blend	93% Sauvignon Blanc, 7% Sémillon
Specs	13.5% Alcohol, 3.37 pH, 6.3 g/L acidity
Production	392 (750ml) cases bottled May 2017

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
A warm spring and early summer led to sublime conditions in July and August for even ripening. We began picking Sauvignon Blanc 8/30 and continued through mid-September at an average of 21° brix. Sémillon was harvested 10/3 at 23.1 brix. Even though drought conditions persisted in 2016, the crop was bountiful and balanced.

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 nor encouraged. The blend was determined and made, the wine fined with bentonite, cold stabilized and then cross-flow filtered before bottling in screwcap finish in May 2017. Vegan.

Tasting Notes
Our "crowd-appeal" Sauvignon Blanc that is bright and sassy with a melon-y roundness on the mid-palate. Citrusy notes from the Sauvignon Blanc mingle with tropical undertones from the hint of Sémillon come together, in a zesty blend that reminds of lime, ruby grapefruit and white peach with mid-palate reminders of papaya and a crisp, savory, minerally finish.

The Artist Series label original art by co-owner Seyburn Zorthian