

BUTTONWOOD

Zingy is a selection made in the vineyard from specific blocks where the grapes shout of the essence of Sauvignon Blanc even while on the vine. Bottled with no barrel or malo-lactic influence, 2010 Zingy is fresh, pure and so, so Sauvignon Blanc.

In the Vineyard

2010 Zingy is comprised of fruit from our little north-south facing Block 5 (just 1.16 acres) and a small amount of grapes from Block 2 (which we call “the oasis” due to the lone palmetto tree in the middle of that block). Block 5 was harvested by hand on 9/30 and The Oasis a week later. Yields were 3.75 and 3.5 tons to the acre, respectively. The Sauvignon blanc is clone 1, and as with the rest of the vineyard, are own-rooted.

The Vintage

This was a challenging vintage due to strange weather conditions throughout the entire growing season. Whereas we escaped frost during budbreak, and nice weather during flowering resulted in a good grape set, the record breaking cool temperatures and cloudy summer (aka the “bummer summer”) provided little heat or sun for growth and kept the vineyard crew on their toes watching for mildew. Aggressive leafing opened up the canopy to allow airflow to combat moisture and let what sunshine there was into the canopy. Sugar levels were coming into the range where we like to pick, but the acid levels in the grapes were still high due to the cool weather. And then, a four-day triple-degree heat spike toward the end of August brought ripening back on schedule. The extreme nature of this heat combined with the leafing that we had done caused some raisining on the sunny side of clusters in Block 2, which were cut off and reduced yield. Stem lignification and seed maturity looked good, but acid levels were still too high – so we waited impatiently. Finally, we hand harvested and field sorted Block 5 on 9/30. Not done with us yet, Mother Nature sent rainstorms on 10/4 and 10/5 influencing our pick decision. One day to dry out, and we picked Block 2 on 10/7. All in all, though, nutrient levels in the juice were good, fermentations strong and the quality of the vintage should be excellent although varying from region to region and varietal to varietal.

Winemaking

The grapes for 2010 Zingy Sauvignon blanc were hand harvested and field sorted, leaving any clusters with sun damage or botrytis damage in the vineyard. Harvest began at dawn for each block and the grapes were then immediately whole-cluster pressed to pre-chilled stainless steel tanks. Temperature was increased slightly to 55°, and the Sauvignon blanc juice inoculated with VL3 yeast. Fermentation was cold and slow, by design, with the wine finishing to dryness in 5 weeks. The tank was immediately turned down to 30° and malo-lactic fermentation inhibited. In December, the wine was fined with bentonite clay and cold stabilized. Immediately upon return from the December holiday, 2010 Zingy Sauvignon blanc was filtered and then bottled on 1/13/11. Just 403 cases produced.

Tasting Notes

Brilliant in the glass, 2010 Zingy Sauvignon blanc sports a light gold-green color that visually predicts of its pure nature. Pretty as it is, the hue is completely overshadowed by the astounding aromatics that leap from the glass with a first swirl. Aromas of springtime fruit blossoms, ruby red grapefruit and a stony minerality just soar from the glass. In one word, the wine’s bouquet is “fresh”. On the palate, it is indeed zingy (and also zesty and even zippy) with clean and bracing citrusy notes mingling with white peach and pomelo, and a lemon-lime brightness. Yet, with all its zinginess, there is still a pretty roundness and fruitiness on the palate, and a long pleasing finish.

Pairing ideas

Seafood, particularly dishes with the saltiness of these such as oysters. Also a very good pairing with spicy food, such as Pad Thai.

