

BUTTONWOOD

Overview

Zingy, Zesty, Zippy – all about and nothing but the Sauvignon Blanc grape.

In the Vineyard

This year was the first that we harvested our Sauvignon Musque clone, grafted in 2010, and it lived up to the promise of a highly aromatic version of Sauvignon Blanc. So beautiful and pure in aroma and taste that it qualified as a Zingy candidate, as did our “go-to” tiny 1-acre Block 5.

The Vintage

It was a glorious vintage! The weather was picture-perfect from bud-break to harvest, with even and normal seasonal temperatures, foggy mornings, bright sunny days and cold, crisp evenings throughout the growing season. Our crop yield was back to normal after two years of small harvests, and the vines were healthy and happy - which makes for happy winegrowers!

Winemaking

We picked Block 5 (nicknamed the Zingy Block) on September 21st, a few weeks earlier than usual. Because we had pruned the Musque in late Spring (to prevent potential frost damage), that block was harvested a few weeks later on October 4th. Each were hand harvested and field sorted for quality clusters, then whole cluster pressed to cold stainless steel. Each were fermented slowly under cold temperatures to retain all the beautiful aromatics of the grape, and malolactic fermentation inhibited. A “zingy” trial was made, tasting all lots of Sauvignon Blanc and finding that 75% Block 2 Musque and 25% Block 5 made an exquisite combination! The wine was lightly fined with bentonite clay, cold stabilized and then cross-flow filtered before bottling 296 cases on January 21, 2013. 2012 Zingy is vegan.

Alcohol: 13.8%

pH: 3.17

T.A.: 6.6 grams/Liter

Tasting Notes

Zingy is intended and designed to showcase the pure essence of the most striking example of Sauvignon Blanc at Buttonwood Farm. This 2012 release is a reflection of that wonderful vintage, with aromatics leaping from the glass and a pale, steely color. A veritable bouquet of tuberose is joined by heady tropical fruit aromas. A sip reminds of why this wine is named “Zingy”, as reminders of grapefruit and just-ripe pineapple meld with citrusy mandarin orange notes. Yet, for all its zinginess, the wine struts an opulence that envelopes the taste buds with honeydew melon, guava and a lingering minerality that is simply “Buttonwoodish”. Best served chilled at about 50-55°.

Pairing ideas

As the label says, “Oysters anyone?”. Seafood with Zingy is spectacular, including the hard to pair sushi. A hot summer day and a cold ceviche. Smoky grilled asparagus, herbed olives, gaspacho would all be great vegetarian partners.

