

BUTTONWOOD

Zingy, Zesty, Zippy – all about and nothing but the pure essence of our estate Sauvignon Blanc grape.

In the Vineyard

The excitement of harvest each year begins with a Sauvignon Blanc pick, which began early in 2014 with our first harvest the end of August! Each of the five blocks of Sauvignon Blanc are harvested (and processed) separately, and it is always exciting to find that special lot of “zingy” Sauvignon Blanc. The 2014 designation was given to grapes from “The Boot”, assisted by a splash of our go-to Block 5 (aka “Zingy Block”). Both are Clone 1 Sauvignon Blanc and, of course, own-rooted.

The Vintage

The 2014 harvest was one of the earliest on record. Summer-like weather in January and no frost combined with warmer than normal nights and the continuing drought conditions to accelerate the growing season. Serendipitously, the vines produced a balanced, bountiful crop for the third vintage in a row, with exceptionally even conditions prevailing throughout our early but long growing season. We harvested the Sauvignon Blancs for Zingy on September 3rd and 4th at 22° brix.

Winemaking

The grapes were harvested by hand at dawn’s first light and immediately transported to the winery and then gently fed into the press. Whole cluster pressed over a period of about an hour, the juice was settled in a pre-chilled stainless steel tank for 2 days, then racked off solids and inoculated with VL3 yeast. Fermentation was kept to a cold 52° over a three week period, and malo-lactic fermentation was inhibited. That’s it -Grapes and yeast! The wine was lightly fined with bentonite clay and cross-flow filtered , then bottled in December of 2014. First time ever we’ve picked, processed and bottled a wine in the same vintage.

Technical Specifications: Alcohol: 13.4%, pH: 3.26, T.A.: 6.9 grams/Liter

Tasting Notes

Zingy is our first white wine released from the 2014 vintage, floral and herbal on the nose and a yin-yang texture on the palate. “Sweet-tart”, crisp and mouth-watering acidity that brings flavors of lemon-lime, passion fruit, kiwi and hints of green apple. The finish is refreshing with reminders of the mineral character of the vineyard. It’s named “Zingy” because, well, it is! Enjoy just chilled.

Pairing ideas

As the label says, “Oysters anyone?”. Fresh, raw oysters, Oysters Rockefeller, Oyster Gumbo. Grilled asparagus with a nice Hollandaise sauce. For a cheese dish, goat cheese is classic... try a Goat cheese soufflé.

