



BUTTONWOOD

WINERY & VINEYARD

2016 "Zingy" Sauvignon Blanc

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

OVERVIEW

Crisp, fresh and positively zingy, this elegant wine is all about the pure essence of our estate-grown Sauvignon blanc. Oysters anyone?

BLEND

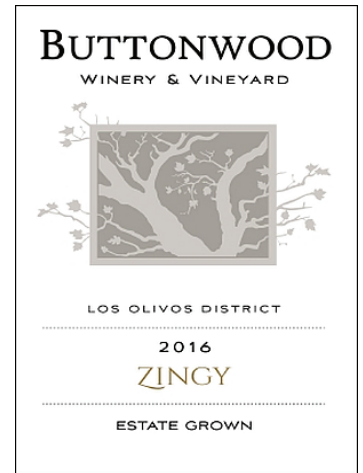
100% Sauvignon Blanc

SPECS

12,6% Alcohol, 3.31 pH, 7.1 g/L acidity

PRODUCTION

231 cases bottled December 2016



IN THE VINEYARD

The excitement of our estate harvest each year begins with a Sauvignon Blanc pick, which began on August 31 in our tiny north-south Block 5. Each of the five blocks of Sauvignon Blanc are harvested (and pressed) separately, and it is always exciting to find that special lot of "zingy" Sauvignon Blanc. The 2016 designation was given to grapes from the first pick with a dash from "The Boot" block 8, both Clone 1 Sauvignon Blanc and, of course, both own-rooted.

THE VINTAGE

A warm spring and early summer led to sublime conditions in July and August for even ripening. The cool nights and even daytime warmth continued into September and October, and even though drought conditions persisted, the crop was bountiful and balanced. These two Sauvignon Blanc blocks were harvested 8/31 and 9/1 at 20.5° and 21.0° brix.

WINEMAKING

The grapes were night-harvested by hand 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, then racked off solids and inoculated with Vin13 yeast. Fermentation was kept slow and cold (55°), 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 2016. Vegan.

TASTING NOTES

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, citrus peel, white peach, kiwi and hints of honeydew melon. The finish is refreshing with reminders of ground seashell from a day at the beach. It's named "Zingy" because, well, it is! Enjoy just chilled.

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

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