

# BUTTONWOOD

Trevin is our flagship Bordeaux blend and the “best of the best”. The Tres Vins (three wines) of Cabernet Sauvignon, Merlot and Cabernet Franc meld into a seamless, rich and robust, complex wine that gains even more sophistication with additional years of cellaring.

## *In the Vineyard*

Our Cabernet Franc hugs the southeastern corner of the vineyard and announces each year's new vintage, as it is always the first vine to awaken from winter dormancy. March the same north-to-south direction, our Cabernet Sauvignon is our southwestern boundary in the estate vineyard. It is the last to show bud break, and always the last to harvest. And in the middle of the vineyard and the middle of budbreak and harvest lies our Merlot, which undulates east-west on a pretty swale. Each varietal is planted on its own roots, and other than some clay loam in spots throughout the Merlot, enjoys rocky, ancient alluvial soils that provide superb drainage and encourages the roots to dig deep for water. In 2007, total acreage of the three varietals was just about sixteen acres, each tended by hand and farmed sustainably.

## *The Vintage*

It is being hailed as “the vintage of the decade”. And indeed 2007 was a peaceful, manageable, even and picture perfect growing season. The winter was cold, which delayed bud break and flowering a few weeks (and alleviated the threat of frost to young shoots). The second ‘drought year’ in a row produced grapes of intensity, but with gentle springtime conditions during budbreak and flowering, 85 degree days and crisp nights during the ripening stage and just a few scattered showers during harvest, it was truly a gift from Mother Nature. The moderate temperatures during the growing season provided an extended time on the vines, producing a smaller than hoped for yield but grapes of superb concentration and intensity and lively acidity. The Merlot, Cabernet Franc and Cabernet Sauvignon were individually harvested October 30 – November 7, 2007.

## *Winemaking*

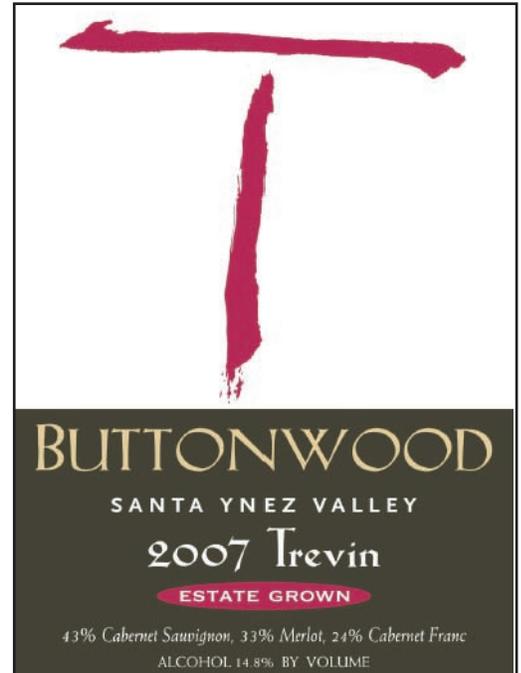
The three varietals were all de-stemmed and individually fermented – except for our little experiment! We de-stemmed about 500 lbs of each grape varietal into one macro-bin, and then co-fermented this “mélange”. It was an experiment that turned into tradition, as that initial grape blend made a wine that was loved from the very beginning. But, Trevin is all about complexity and the three varietals each lending their own unique character. Therefore, each barrel of Cabernet Sauvignon, Merlot and Cabernet Franc was tasted and tested, along with our “field Trevin” in the early months of 2009 to make the decision about which barrels might go to our final Trevin blend. After many trials, blends and tastes we created a blend of 43% Cabernet Sauvignon, 33% Merlot and 24% Cabernet Franc with about 20% of the blend having been aged in new French oak barrels. The assemblage was made, and returned to barrel to integrate as a blend. In July of 2010, the wine was bottled with no fining and only light filtration and returned to the cellar to age in bottle prior to release. 2007 Trevin's “coming out party” was held during Vintners' Festival weekend, 2011.

## *Tasting Notes*

Deep and dark, full of garnet and maroon color and a depth that shouts that this is a serious wine – Claret in color and composition. The nose is a cornucopia of blackcurrant, cedar, olive tapenade, milk chocolate and garden sage. The first sip reveals a velvety texture that brings flavors of blackberry, cassis, black cherry and plum, along with a nice thread of dried raspberry and minerality. Very layered and very balanced, with fine, dusty tannins, good food-loving acids and beautiful structure. The finish is long, lingering and layered with reminders of black berries, exotic spice, sarsaparilla and a hint of vanilla bean. After 36 months in barrel and 9 months in bottle at release, this is still a youngster and will continue to gain style with aging.

## *Pairing ideas*

Prime Rib Roast with roast potatoes, Grilled Squab, Wild mushroom risotto.



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