

BUTTONWOOD

Overview

Our flagship red blend - the best of the best of the Bordeaux from Buttonwood.

In the Vineyard

Four Bordeaux reds send their roots deep into the ancient alluvial soils of the Buttonwood vineyard, each "own rooted" and each tended specifically to their unique characteristics. In the heart of the vineyard, on undulating east-west swales march merlot and malbec, the two earliest ripening reds. To the far southeast is our venerable cabernet franc, early to bud and late to ripen, requiring perfect canopy and crop level management. To the southwest, cabernet sauvignon, the last to come out of dormancy and competing for last to be harvested each year with cabernet franc. The vineyard boasts a total of sixteen acres of these sun-loving, warmth-seeking, indigo-hued beauties.

The Vintage

2011 was a challenging year, that began with a nasty and odd freezing weather pattern in April. With no inversion, this "frost" did not sink, and even the hilltops were affected. The second growth produced a much reduced crop, which then struggled to ripen with a much colder than normal summer. Not done with us yet, Mother Nature then sent a series of rainstorms in mid October. A lot of work in the vineyard - leaf pulling for sun exposure, clipping off damaged clusters from the vine, field sorting at harvest - resulted in a tiny and late, but intense crop. We picked malbec on 10/18 and finished with cabernet franc on 11/11/11!

Winemaking

Each vintage we co-ferment about a ton of the four red Bordeaux varieties, and this component always is so pleasing that it is part of the final blend. Each variety is also fermented separately, using protocols, yeasts and barrel regimes specific to that wine. All aged separately in barrel until August of 2013 when a barrel selection of the best of each was made and then blended as Trevin. That blend was egg white fined to soften tannins and then went back to large format barrels (350L and 500L) to meld and integrate for another 10 months before being bottled in June of 2014. To ensure that Trevin is smooth, approachable and seamlessly layered, the 2011 release bottle-aged in our cellar for an additional 15 months prior to release in November, 2015.

Alcohol: 13.7% pH: 3.50 T.A.: 6.6 grams/Liter 219 cases produced

Tasting Notes

The name Trevin is, admittedly our blatant abuse of language; Tre (three) Vin (wines), which signified the three Bordeaux reds that have always been the blend. In 2008, we grafted some merlot to malbec, and so that fourth Bordeaux varietal entered the mix, meaning our "Tre" now is four! Trevin is the best of the best; the best barrels of each wine, the best blend we can craft, the best aging time in both barrel and bottle. Cabernet Sauvignon leads the blend in 2011 at 34%, followed by 27% Cabernet Franc, 27% Merlot and 12% Malbec. The wine boasts a beautiful claret color, and a swirl brings earthy truffle and a savory herbal bouquet. On the palate, layers of cherry compote, cranberry and red plum flavors finish with refined tea-like tannins.

Pairing ideas

Root vegetable stew, Prime Rib Roast, Coq au Vin, Game (boar, venison, goose), truffled eggs, strong cheeses such as Camembert and Roquefort.

