



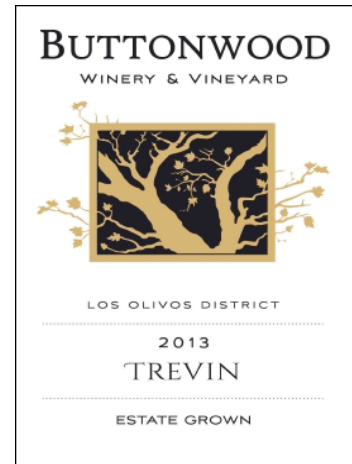
BUTTONWOOD

WINERY & VINEYARD

2013 Trevin

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

OVERVIEW	Our proprietary blend of our four Bordeaux varietals. Full bodied and brimming with luscious flavors - serve Trevin with Sunday Supper, special occasions and when you want to show off.
BLEND	60% Cabernet Franc, 20% Cabernet Sauvignon, 10% Merlot, 10% Malbec
SPECS	14.1% Alcohol, 3.50 pH, 6.9 g/L acidity
PRODUCTION	180 cases bottled in-house May 2017



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. To the far southeast is our venerable Cabernet Franc, early to bud and late to ripen, To the southwest, Cabernet Sauvignon, competing for last to be harvested each year with Franc. The vineyard boasts a total of sixteen acres of these sun-loving, warmth-seeking, indigo-hued beauties.

THE VINTAGE

2013 was bountiful and beautiful. A return to “normal” with warm and even temperatures throughout the growing season, short-lived heat spikes and cool evenings in the summer months. The result was early seed ripening, beautiful stem lignification and superb balance. We started the red grape harvest with Malbec on 10/8 and finished with Cabernet Franc on 10/30/13.

WINEMAKING

Each variety was fermented separately, using protocols, yeasts and barrel regimes specific to that wine. All aged separately in barrel until summer 2015 when a barrel selection of the best of each was made and then blended as Trevin. That blend went back to large format barrels (350L and 500L) to meld and integrate before bottling. To ensure that Trevin is smooth, approachable and seamlessly layered, the 2013 release bottle-aged in our cellar prior to release in November, 2017.

TASTING NOTES

A deep maroon hue and glistening clarity beckons to the glass. Aromas of cherries, peppercorn and sage lead to a palate of dried plums, cranberry, allspice and black licorice with baker’s chocolate soft tannins. hints of blueberry and beef jerky on the finish.