



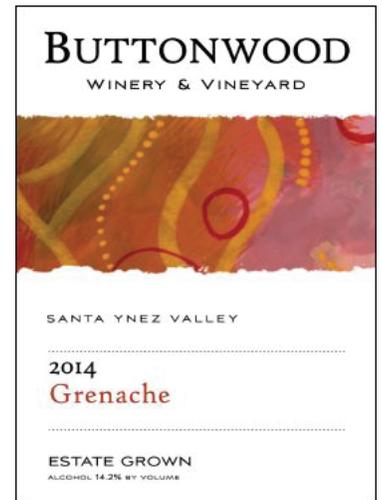
BUTTONWOOD

WINERY & VINEYARD

2014 Grenache

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

OVERVIEW	Our most delicate red, Grenache is bright, silky and spicy! Serve with pork roast, cioppino or stuffed mushrooms.
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BLEND	100% Grenache
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SPECS	14.2% Alcohol, 3.63 pH, 5.7 g/L acidity
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PRODUCTION	245 cases bottled in-house June 2016
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IN THE VINEYARD

In 2008, we grafted a little over an acre and a quarter from Merlot to Grenache with a thought to complement our red Rhône program and because we thought the rocky soils of that sun-drenched area of the vineyard would prove perfect for Grenache. Careful pruning, south-side sun shading, lots of fruit dropping and cluster by cluster “grooming” was required with “wings” clipped off each cluster.

THE VINTAGE

The 2014 harvest was one of the earliest on record. Summer-like weather in January and no frost combined with continued drought conditions to accelerate the growing season. Serendipitously, the vines produced a balanced and beautiful crop. We harvested the Grenache on 9/24/14 at 24.1 brix.

WINEMAKING

The grapes were 100% de-stemmed, and the fermenting bins full of berries then placed into the cold room to extract color and spice from the skins prior to the onset of fermentation. Once back in the cellar, a 5% saignée was drawn, the must was inoculated with GRE yeast and finished primary fermentation over a matter of two weeks. The fermenting bins were drained of free run juice, directly to barrel and the skins pressed, all to neutral oak for 18 months of barrel aging. Vegan.

TASTING NOTES

A beautiful garnet color leads to a bouquet of rose petal and black raspberry. Fine-grained tannins envelop black and blue berry notes along with ripe plum, a subtle hint of tobacco and savory reminders of Herbs de Provence.

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