



# BUTTONWOOD

WINERY & VINEYARD

## 2017 Syrah Rosé

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

### OVERVIEW

Our dry Syrah Rosé is made in a traditional method to create a refreshingly vibrant and crisp wine. Try it with light cuisine, Pacific Rim dishes or spicy foods.

### BLEND

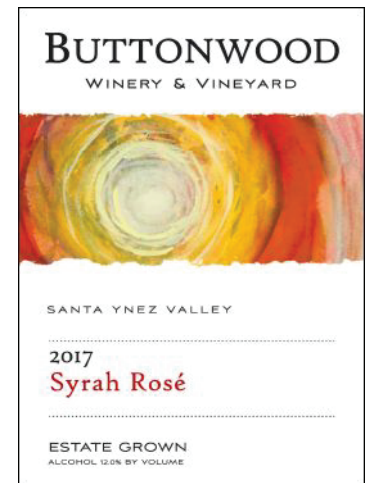
100% Syrah

### SPECS

12.0% Alcohol, 3.48 pH, 5.6 g/L acidity

### PRODUCTION

835 cases 750ml and 200 cases 375ml  
bottled in-house December 2017



### IN THE VINEYARD

We grow one block of Syrah specifically to make a classically styled Rosé. This block undulates over an east-west rolling hill and swale. Vines are meticulously tucked into the vertical trellis, with early leaf pulling to open the canopy and encourage early skin ripening. This Syrah block is farmed to produce grapes with early flavor development and low brix (sugar) for a fruitful wine with lower alcohol content.

### THE VINTAGE

Although some nice rain in the winter replenished soils, we remain in a “moderate drought” condition. Warm springtime temperatures were coupled with higher than normal humidity, followed by high winds, but grape-set was good for this block. Sustained triple-digit heat waves throughout the summer accelerated ripening, and the Syrah for Rosé has night-harvested September 27-29 at 20.1° brix.

### WINEMAKING

It’s fun! A portion of the Syrah is de-stemmed and then foot stomped. That slurry remains on skins for 24-48 hours in our cold room. The balance of the Syrah is put into the press as whole clusters, and the whole lot pressed to cold stainless steel. No saignée here at Buttonwood! A long, slow and cold fermentation occurs over 3-4 weeks with malo-lactic fermentation inhibited. The new wine is bentonite fined, cold stabilized, cross-flow filtered and bottled. Et voilà! Bottled the same year as the vintage - cool! Vegan.

### TASTING NOTES

A beautiful coral color with edges fading to pink foretells of the fruitful character of the wine. Aromas of wild strawberry, notes of raspberry and maraschino cherry on the palate and a hint of grassiness and apricot on the finish, all with a zippy, refreshing acidity.