

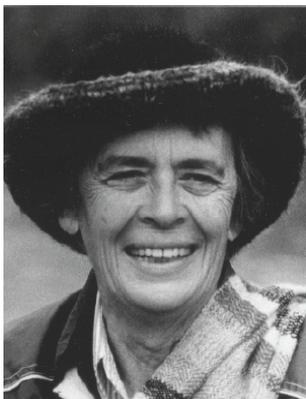
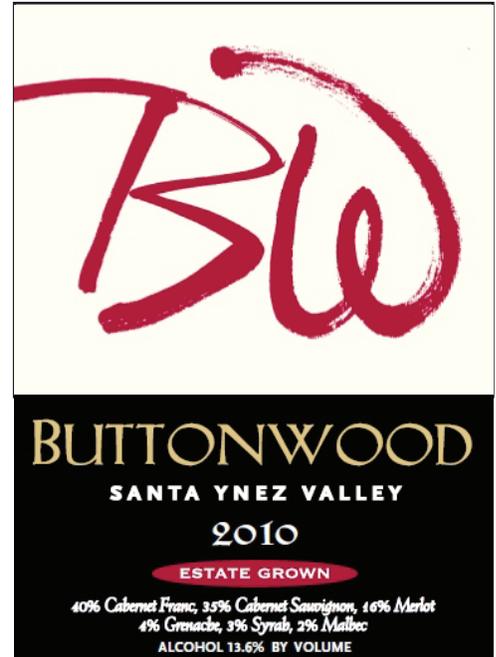
BUTTONWOOD

Created each year as a tribute to founder Betty Williams, "BW" blends the best of the six red varietals from the vineyard into a rich complex wine of finesse and elegance, just like its namesake.

About the Wine

Each year we select the varietals and specific barrels that make the best BW, blend it and then put it back to barrel to meld, integrate and gain complexity as a single wine. There is, by nature, some indication of the vintage in each release of course! We are thoroughly delighted with the 2010 wine, as that was a challenging growing season of cold temperatures and cloudy days, resulting in grapes that did not ripen until almost Thanksgiving. But patience was rewarded, just as Betty predicted. Malbec was first to be picked, with the last bit of Cabernet Franc coming in the second week in November. Each grape varietal was vinified individually until a barrel selection and BW blend made in the summer of 2011. Put back to a French oak puncheon (92 gallon barrel), the blend married and matured until bottled into magnums in 2012. Those were allowed almost a year of bottle aging until hand waxed and labeled just in time for the 2013 All Farm Dinner.

The 2010 release is a blend of 40% Cabernet Franc, 35% Cabernet Sauvignon, 16% Merlot, 4% Grenache, 3% Syrah and 2% Malbec. It is very complex and deeply layered, darkly hued and aromatic in a classic manner. Hints of violets mingle with dried cherry and blackcurrant on the nose, as the deep maroon color of the wine proclaims of the boldness to come. A taste delivers black cherry, plum and herbal notes of tobacco leaf which intermingle with hints of vanilla bean with a silky, smooth textural component. Lingering on the palate are subtle notes of anise, cranberry, pepper spice and a loamy, earthy note this is typical of all grapes grown on Buttonwood's ancient river soils. Easy drinking now, very smooth, terrific with food and can be cellared if preferred for 5-7 years.



BW is only bottled in stately and tall magnum bottle with a hand-waxed finish. Each year it is released at the annual All Farm Dinner. In 1968 Betty Williams came to beautiful Buttonwood Farm with the intention of creating a life that found expression through a connection with the land. This dinner honors Betty's vision and dedication to create and sustain a living from the land. In doing so she has made a positive difference in the community and served as an inspiration to us all.

About Betty

After receiving her Bachelors degree from Sarah Lawrence College and post-graduate work at Tulane University, Betty eventually came to Southern California. She raised three children, received a law degree from USC, became a wine appreciator, taught school, and served for many years on the Board of Pacific Oaks College and Children's School. What sounds like a lifetime of achievement to most of us was merely preparation for Betty's next thirty years.

Like many others in Southern California, Betty wanted to get out of the hustle and bustle of city life. In 1968 Betty bought Buttonwood Farm and first developed it into a Thoroughbred horse breeding facility. For many years horses and community activities dominated her life. She was actively involved in early discussions about shaping development in the Santa Ynez Valley and was co-founder of The Land Trust for Santa Barbara County. By the early 1980's she was aware that some very exciting things were going on with grapes and wine in the County, so in 1983 she began a three-year planting process which eventually became the 33,000 vines of the Buttonwood Farm Vineyard. In 1989, having determined that our grapes were indeed very good, the next step was taken and the winery was built. In measured steps from that point, the winery has been nurtured and expanded to the mature business it is today.