



BUTTONWOOD

WINERY & VINEYARD

2013 Pinot Noir

FROM THE FAMED, COOL-CLIMATE STA. RITA HILLS AVA

OVERVIEW

Elegant and classy, with a silky texture and food-friendly personality, this Pinot Noir pairs brilliantly with mushroom dishes, salmon and Sunday Supper.

BLEND

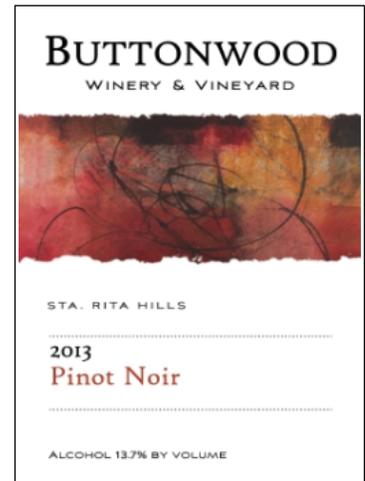
100% Pinot Noir

SPECS

13.7% Alcohol, 3.67 pH, 6.0 g/L acidity

PRODUCTION

703 cases bottled in-house March 2015



THE APPELLATION

Sta. Rita Hills is a small appellation encompassing just 100 square miles located about 15 miles west of the estate vineyard, both in one of the few transverse valleys in the Western Hemisphere. Its cool climate, ocean breezes, daily fogs and diverse soils provide the perfect “terroir” for growing exceptional Pinot Noir.

THE VINTAGE

2013 was a “fast and furious” vintage with little springtime frost pressure and few heat spikes during the growing season. Daily ocean fogs were chased away by afternoon sunshine and the oceanic “breeze” kept vines cool. A very bountiful vintage, Rancho la Viña clone 115 was harvested 9/11/13, clone 777 on 9/19/13 and Hibbits Ranch (various clones) that same day.

WINEMAKING

Upon arrival at the winery, most of the petite clusters were de-stemmed, but a portion with the most lignified stems were kept as whole cluster (about 15). Cold soaked for 3 days, each lot was fermented separately in 1 ton fermenters. All aged separately until a blend of 70% Rancho la Viña and 30% Hibbits Ranch was determined. Unfined and lightly filtered, and bottled in-house. Vegan.

TASTING NOTES

This is a wine of delicacy and finesse. Intense floral notes mingle with just-picked raspberries waft from the glass. The palate is rewarded with a sip; the beautifully balanced Pinot bringing both red and black cherry notes that intertwine with the reminders of cola, blueberry and hints of rhubarb.

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