

# BUTTONWOOD

## Overview

Our flagship red blend - the best of the best of the Bordeaux from Buttonwood.

## 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, the two earliest ripening reds. To the far southeast is our venerable cabernet franc, early to bud and late to ripen, requiring perfect canopy and crop level management. To the southwest, cabernet sauvignon, the last to come out of dormancy and competing for last to be harvested each year with cabernet franc. The vineyard boasts a total of sixteen acres of these sun-loving, warmth-seeking, indigo-hued beauties.

## The Vintage

While the early stages of growth started out just fine (bud break, flowering, grape set), we kept waiting for summer to arrive. Cool, cloudy conditions throughout May, June and July delayed veraison and ripening, and lingering morning fog caused pressure to keep mildew at bay due to humidity in the canopy. Just when we thought it would stay forever spring-time weather, a four day triple-digit heat spike toward the end of August brought ripening back on schedule, but also caused raisining on the morning sun sides of the vines, requiring a pass through each block to snip off those dessicated berries and allow the remaining clusters their march to ripeness. The malbec was harvested October 11, merlot October 12, cabernet sauvignon October 29 and finally, cabernet franc on November 8, 2010.

## Winemaking

Each vintage we co-ferment about a ton of the four red Bordeaux varieties, and this component always is so pleasing that it is part of the final blend. Each variety is also fermented separately, using protocols, yeasts and barrel regimes specific to that wine. All aged separately in barrel until November 2012 when a barrel selection of the best of each was made and then blended as Trevin. That blend went back to barrel to meld and integrate for another 9 months before being bottled in August of 2013. To ensure that Trevin is smooth, approachable and seamlessly layered, the 2010 release bottle-aged in our cellar for an additional 15 months prior to release in November, 2014.

Alcohol: 14.0%    pH: 3.45    T.A.: 6.5 grams/Liter    308 cases produced    Vegan

## Tasting Notes

The name Trevin is, admittedly our blatant abuse of language; Tre (three) Vin (wines), which signified the three Bordeaux reds that have always been the blend. In 2008, we grafted some merlot to malbec, and so that fourth Bordeaux varietal entered the mix, meaning our "Tre" now has four! Trevin is the best of the best; the best barrels of each wine, the best blend we can craft, the best aging time in both barrel and bottle. The 2010 blend is 49% merlot, 27% cabernet franc, 19% cabernet sauvignon and 5% malbec. A beautiful garnet color and brilliant clarity encourage a swirl, which produces a bouquet of sweet oak and vanilla notes that mingle with tobacco leaf, ripe olive and hints of violets. A sip delivers layers of dried blueberry, Satsuma plum, blackcurrant and hints of cassis on a runway of smoothness. Racy tannins are present and bring structure to this super food-friendly wine that will continue to evolve with time in the bottle. We recommend decanting with aeration prior to serving.

## Pairing ideas

Prime Rib Roast, Coq au Vin, Nut Roast with Mushroom gravy, strong cheeses such as Camembert and Roquefort.

