



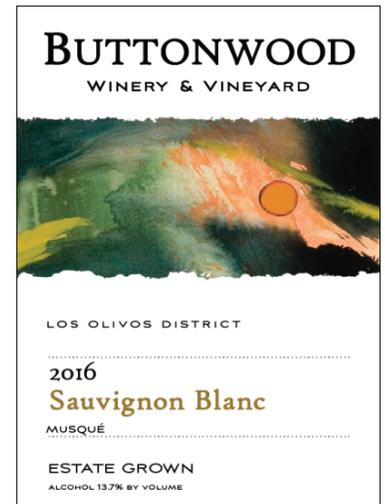
BUTTONWOOD

WINERY & VINEYARD

2016 Sauvignon Blanc, “Musqué”

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

OVERVIEW	Musqué, a highly aromatic clone of Sauvignon Blanc, is crisp and refreshing with a tropical bouquet. Try it with ceviche, carbonara or a great Cobb salad.
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BLEND	100% Sauvignon Blanc
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SPECS	13,6% Alcohol, 3.4 pH, 5.9 g/L acidity
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PRODUCTION	207 cases bottled December 2016
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IN THE VINEYARD

A little section of the original Sémillon vines was grafted to the Musqué clone of sauvignon blanc in 2011 to right-size our varietal mix and to give us some clonal diversity within the sauvignon blanc. The .91 acre block marches east-west on a sloping hillock. The vines are cane-pruned.

THE VINTAGE

A warm spring and early summer led to sublime conditions in July and August for even ripening. The cool nights and even daytime warmth continued into September and October, and even though drought conditions persisted, the crop was bountiful and balanced. We harvested Musqué on September 15th at 22.7° brix.

WINEMAKING

Made exactly the same way as our “Zingy,” Sauvignon Blanc, Musqué (moose-cay) showcases the difference a clone can bring to a varietal wine. The whole clusters were pressed gently, with the juice moved to a pre-chilled stainless steel tank and then inoculated with Vin13 yeast. Once primary fermentation had completed, the young wine was chilled even further to prevent malolactic fermentation. Bentonite clay was added for heat stability, and the wine was filtered and bottled in December of 2016. Vegan.

TASTING NOTES

The French word “musqué” translates roughly to “perfumed”, and this clonal selection of Sauvignon Blanc has a bouquet of peach blossom and Asian pear. Racy on the palate with green-apple rinds meeting lime skin and a rocky, minerally finish.

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