



BUTTONWOOD

WINERY & VINEYARD

2016 Sauvignon Blanc

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

OVERVIEW

Crisp, refreshing and positively bursting with the vibrancy of estate Sauvignon Blanc. A delicious partner to goat cheeses, roast chicken and seafood.

BLEND

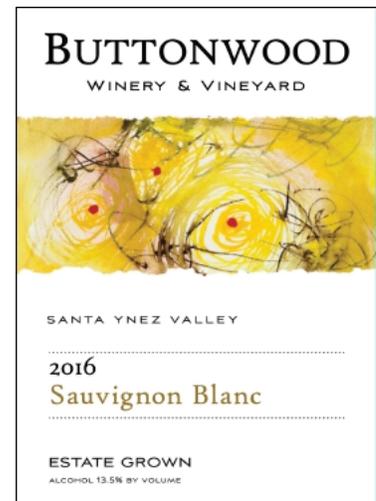
92% Sauvignon Blanc, 8% Sémillon

SPECS

13.5% Alcohol, 3.3 pH, 6.3 g/L acidity

PRODUCTION

1966 (750ml) cases, 200 (375ml) cases bottled May 2017



IN THE VINEYARD

Our largest blocks and our most prevalent plantings, Sauvignon Blanc flourishes here. Mostly Wente Clone 1, the east-west facing blocks enjoy warm sunny days and a diurnal shift of up to 40° to nighttime lows to retain natural acidity in the grapes. Like the Sauvignon Blanc, the later-ripening Sémillon is one of the original 1983 plantings and on its own roots.

THE VINTAGE

A warm spring and early summer led to sublime conditions in July and August for even ripening. We began picking Sauvignon Blanc 8/30 and continued through mid-September at an average of 21° brix. Sémillon was harvested 10/3 at 23.1 brix. Even though drought conditions persisted in 2016, the crop was bountiful and balanced.

WINEMAKING

The Sauvignon Blanc is cold-fermented in stainless steel with malo-lactic fermentation inhibited. Conversely, Sémillon is barrel fermented in French oak (about 20% new) for about six months with ML neither inhibited nor encouraged. The blend was determined and made, the wine fined with bentonite, cold stabilized and then cross-flow filtered before bottling in screwcap finish in May 2017. Vegan.

TASTING NOTES

The fusion of citrusy notes from the Sauvignon Blanc and tropical overtones from a hint of Sémillon come together in a zesty blend that reminds of lime, ruby grapefruit and white peach with mid-palate reminders of papaya and a crisp, savory, minerally finish.

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