



# BUTTONWOOD

WINERY & VINEYARD

## 2016 Cabernet Franc

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

### OVERVIEW

Our standout red, Cabernet Franc is full of finesse and verve! Perfect with grilled fare, whether its vegetables, ribs, swordfish or burgers.

### BLEND

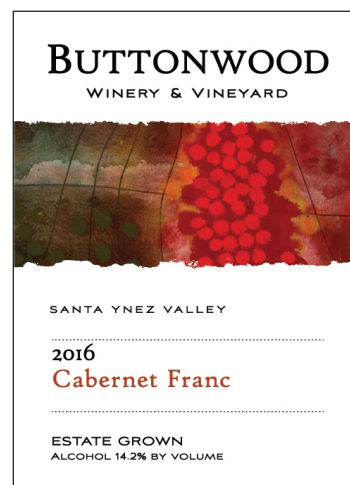
100% Cabernet Franc

### SPECS

14.2% Alcohol, 3.62 pH, 6.6g/L acidity

### PRODUCTION

566 cases bottled in December 2018



### THE VINEYARD

Intersected by a riparian corridor canyon, the 3.41 acres of Cabernet Franc graces the southeastern corner of the vineyard, with rows running north-south. As with all of the vines, it is on its “own roots”. Meticulous canopy and crop sizing is paramount to ripening the finicky Franc to perfection.

### THE VINTAGE

A warm spring and early summer led to sublime conditions in July and August for evening 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. Cabernet Franc was harvested October 7th at 24.5° brix.

### WINEMAKING

The clusters were all de-stemmed and the whole berries then inoculated with CSM yeast. Daily délestage and pumpovers kept temperatures in check and provided aeration for tannin development and flavor extraction. At dryness, the young wine was moved to Belair French oak barrels, 25% of which were new, for 24 months of aging. A barrel selection for the final blend included a small amount of a carbonic fermentation lot. The wine was cross-flow filtered and bottled without fining. Vegan.

### TASTING NOTES

Medium ruby in hue, a bouquet of violets, plum and cassis are tinged with vanilla bean and garden herb. “Terroir driven”, one can taste the rocky soil and the minerally vibrancy. Svelte tannins bring fruit notes of dark plum, blueberry and spice notes of peppercorn and sassafras. Full of finesse and oh so tasty!!

Bronze Medal, San Francisco Chronicle Wine Competition