



BUTTONWOOD

WINERY & VINEYARD

2016 Merlot

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

OVERVIEW

Merle is the French name for the black bird and our Merlot is always darkly hued. Full-bodied and supple, with earthy appeal and food-loving character. Cheese burgers, Pastas, Picnics!

BLEND

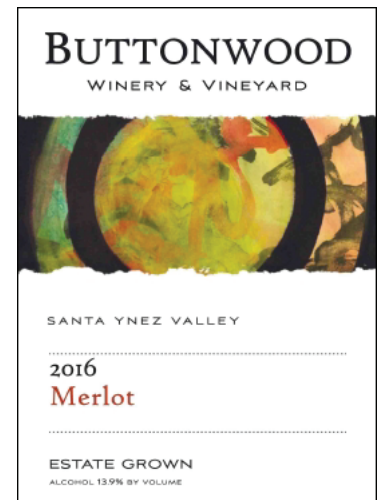
100% Merlot

SPECS

13.9% Alcohol, 3.6 pH, 6.9 g/L acidity

PRODUCTION

218 750ml and 100 375ml cases bottled in-house May 2018



IN THE VINEYARD

Our block of Merlot could be said to be in the “heartland” of the vineyard. The four acres of vines are planted in an area that encompasses both the deepest swale and the highest points of the vineyard, and soils are both rocky alluvial and a bit of clay loam.

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 Merlot on October 5th at 23.4° brix.

WINEMAKING

The grapes were removed from stems upon delivery to the winery and inoculated with Cepage yeast. Twice daily punchdowns and pumpovers with occasional délestage occurred to keep fermentation temperatures in check and soften the tannic structure of the wine. In late October, the new wine was racked to barriques (20% new French Oak) until April of 2018, when a barrel selection for the Merlot varietal bottling was made. Bottled in screwtop May 2018. Vegan.

TASTING NOTES

The 2016 Merlot is as darkly hued as the black bird for which the varietal is named. Hints of anise, cranberry and cocoa powder on the nose lead to a bright, velvety wine. Notes of raspberry, pomegranate and cherry compote finish with spice and a reminder of sandalwood.

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