



BUTTONWOOD

WINERY & VINEYARD

2018 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

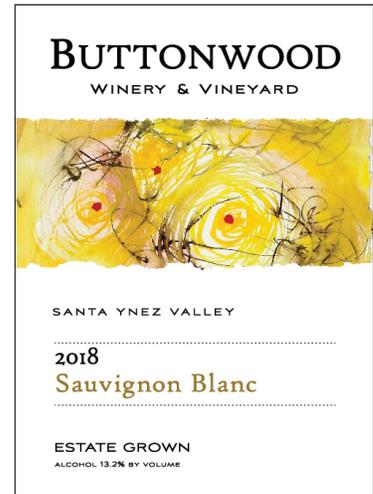
92% Sauvignon Blanc, 8% Sémillon

SPECS

13.2% Alcohol, 3.2 pH, 6.75 g/L acidity

PRODUCTION

1680 (750ml) cases, 100 (375ml) cases bottled May 2019



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 night-time lows to retain natural acidity in the grapes. Like the Sauvign Blanc, the later ripening Sémillon is one of the original 1983 plantings, and on its own roots.

THE VINTAGE

2018's cool temperatures in late summer and early fall brought a return to "normal" conditions by long-term standards. Temperatures during bud break and flowering were cool, followed by the hottest July on record with a normal-to-cool ripening period during August and September. This year's harvest start was the latest since 2012, with Sauvignon Blanc night harvested 9/14-10/5 and Sémillon 11/5/19.

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 2019. Vegan.

TASTING NOTES

A swirl brings a bouquet of lemongrass, white peach and mandarin orange from this classic mélange. A sip brings notes of lemon-lime, orange peel and kiwi with hints of marzipan on the mid-palate from the kiss of Sémillon in the blend. Zippy and zesty with pleasing acidity, and a finish with reminders of pineapple guava and seaside breezes. \$20 MSRP.

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

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