# BUTTONWOOD

Floral, delicate and intensely flavorful - Grenache Blanc is our "summertime in a glass" wine to be enjoyed in any/all seasons.

This "Artists Series" Label 2003 Watercolor

"Cross Section" was fun to paint. Circles and repetition are fundamental elements in the natural world and in our psyche.

# In the Vineyard

Our one+-acre block of Grenache blanc merrily marches between two of its Rhônish cousins - Grenache (noir) and Syrah (our block for Rosé). We grafted this small block from Merlot in 2008, and continue to learn and fine-tune its viticultural requirements. Lots of crop thinning, canopy shading on the south side to prevent sunburn, clipping off "wings" from the cluster, and even more crop thinning to achieve balanced ripening. All this attention from the vineyard crew is rewarded, as the vines respond with wonderful balance and flavor in the (large) beautiful clusters!

### The Vintage

The 2013 harvest was fast, furious, bountiful and beautiful! With a record early start in August and a finish by the end of October, everyone here in Santa Barbara Countywas smiling. Warm and even temperatures throughout the growing season, with little frost pressure in the spring and short-lived heat spikes in the summer months, resulted

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SANTA YNEZ VALLEY

2013 Grenache Blanc

ESTATE GROWN

ALCOHOL 13.7% BY VOLUME

in early seed ripening, beautiful stem lignification and superb balance of flavor and acidity. An exciting and exceptional vintage. We harvested Grenache Blanc on October 2nd at 23.3 brix.

## Winemaking

At dawn's first light, the golden clusters were plucked from the vine and brought to the winery, then immediately de-stemmed and gravity fed to our press. Gently pressed to a pre-chilled stainless steel tank, the juice was racked off the solids after a day of settling, then, the juice was then inoculated with VL3 yeast and underwent a slow, cold fermentation for almost a month. Malolactic fermentation was inhibited and the young wine moved to one neutral French oak barrel and a small stainless steel tank where lees were stirred every week until the end of December. The wine was cold stabilized, and then cross-flow filtered and bottled in April 2014. Vegan. 190 cases produced.

Technical specifications: Alcohol: 13.7%, pH: 3.11, TA: 6.2 grams/liter

# Tasting Notes

Ah, "Summertime in a Glass"! Once again, our Grenache Blanc is a beautiful reminder of a summer day captured in liquid. A pale gold color with brilliant highlights beckons to the glass, where floral notes of mimosa and jasmine are joined by reminders of just ripe apricots. A sip brings a crisp and refreshing texture, with a little more "oomph" than previous vintages. The texture is interwoven by a cornucopia of guava, tangelo and cantaloupe fruit notes along with stony minerality and a hint of savory garden herb, with a finish reminiscent of Gala apples – perhaps one just plucked from the tree on a lazy summer day?

### Pairing ideas

A dish of herbed olives and some Spanish Jamon on the patio, Stone crab claws or Baja Fish Tacos, Pad Thai, a classic Greek salad or arugula/fruit salad. Or...as a well deserved aperitif after a long day!