THE BUTLER



THE BUTLER

Butler Ranch Vineyard
MENDOCINO COUNTY
VINTAGE 2013

Butler Ranch Vineyard dinh
the footbills to 2,200 feet. Vineyard climb
the footbills to 2,200 feet. Vineyard climb
because of the temperate climate

Butler Ranch Vineyard climbs the foothills to 2,200 feet. Vines thrive because of the temperate climate.

THE BUTLER SINGLE VINEYARD CUVÉE

MENDOCINO COUNTY | VINTAGE 2013

Located North East of Anderson Valley this Steep, historic mountain ranch was once a cherry farm. With its extreme elevation and rare Red Vine soil the Butler Ranch is perfectly suited for the Rhône-style varietals planted there. Our 90 acres of vineyard were carefully developed from a total of 900 ranch acres, today yielding fruit with extraordinary concentration and flavor.

This Biodynamic[®] single-vineyard expression of the unique Butler Ranch is a Rhone-style blend. Deep purple with a slight red hue, this brilliant wine leads with intense, complex aromas of spicy black fruit, cigar paper, and espresso. On the palate, muscular tannins frame a juicy mid-palate, enhancing elegant flavors of black fruit, anise, and subtle spices. The finish lingers with notions of smoke, closing on an intriguing mineral note.

TECHNICAL NOTES:

Grapes were hand-harvested at optimal ripeness over several weeks. Vineyard blocks and varieties were kept separate until the best lots were selected for this cuvee and blended together. Following fermentation in stainless steel, the wine aged in 100% French oak barrels, 60% new, from a variety of coopers for 24 months.

DENSITY: 600-1200 VINES/ACRE

Age of Vines: 15-40 Years

Appellation: Mendocino County Vineyard: Butler Ranch Vineyard

Varietal content: 80% Syrah, 8% Mourvedre,

6% Grenache, 6% Zinfandel

CASES PRODUCED: 250

ALCOHOL: 15.2% TA G/100ML: 0.60

PH: 3.77

RS G/100ML: 0.01