## THE BUTLER



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Butler Ranch Vineyard
MENDOCINO COUNTY
VINTAGE 2013

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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 Northeast of Anderson Valley, this steep, Biodynamic<sup>®</sup> mountain ranch was once a cherry farm. With its extreme elevation and rare Red Vine soil, Butler Ranch is perfectly suited for the Rhône varieties 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 single-vineyard expression of the unique Butler Ranch is a Rhône-style blend. Deep purple, this monumental wine leads with intense, complex aromas of blackberry, cigar paper, and espresso. On the palate, muscular tannins frame a juicy mid-palate, enhancing elegant flavors of black fruit, anise, crushed rocks and suggestions of game and spice. The finish lingers with notions of kirsch and 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 cuvée 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% Mourvèdre,

6% Grenache, 6% Zinfandel

CASES PRODUCED: 250

ALCOHOL: 15.2% TA G/100ML: 0.60

PH: 3.77