



www.butterfieldstationwinery.com

The Overland Express, with its team of horses blazing in the dust, races west at the first cry of "Gold!"

Destination: Butterfield Station. The adventuresome emigrants disembark the stage coach, rush to the gold fields, and unearth riches. In 1861, as gold panned out, the early pioneers wisely replenished the rich mineral soils by planting hearty vines.

Rooted in this tradition and from vineyards in the same area, Butterfield Station wines begin with rich, vivacious fruit from California vines carefully and delicately nurtured to produce luscious wines with full-bodied flavors.

Once again, Butterfield Station is the final destination.



2005 CHARDONNAY

Butterfield Station Chardonnay is rich and round. A mouthful of this delicious Chardonnay delivers crisp apple and tropical fruit flavors with a delicate taste of butter rum and mellow, vanilla-toasted oak.

Our cuvée is 92% Chardonnay, 7% French Colombard and 1% Viognier; all produced from grapes grown in the Lodi and Monterey appellations. 99% of this delicious wine undergoes malolactic fermentation, 80% is barrel-fermented in American oak and aged sur lies for 5 months.

Alcohol: 13.75%
pH: 3.55
TA: 0.65g/100ml
RS: 0.78g/100ml

750ml UPC: 6 89076 82654 9
1.5L UPC: 6 89076 82664 8

2004 CABERNET SAUVIGNON

Butterfield Station Cabernet Sauvignon is loaded with full-bodied blackberry fruit and cassis with enticing notes of coffee and dark chocolate.

The source of our grapes: 95% Lodi and 5% Lake County. The cuvée is 87% Cabernet Sauvignon, 7% Petit Sirah and 6% Petite Verdot. The grapes are harvested at 23.8° - 26.0° Brix, cold soaked prior to fermentation, fermented at 85°F, and pressed off at 0° Brix. After the malolactic inoculation, the wine is transferred into French and American oak for aging and further development. 60% of the wine is barrel aged for 5+ months.

Alcohol: 13.3%
pH: 3.60
TA: 0.57g/100ml
RS: 0.29g/100ml

750ml UPC: 6 89076 82674 7

