



## 2008 *Columbia Rediviva*

PHINNY HILL VINEYARD ESTATE GROWN, HORSE HEAVEN HILLS  
60% CABERNET SAUVIGNON & 40% SYRAH

The *Columbia Rediviva* is the growing centerpiece of Buty. It is a captivating and exotic blend from Washington State comprised of two classic varietals: cabernet sauvignon and syrah. Buty was the first Washington winery to focus on blends of cabernet sauvignon and syrah as deluxe wines. We are pleased others are following our lead in pursuing this lovely blend.

Sourced exclusively from our estate-grown vines at Phinny Hill Vineyard, *Columbia Rediviva* grows from one of the warmest sites in Washington. The cabernet and syrah vines are planted in sandy, silt-loam soils, which rest upon layers of basalt cobblestones from pre-Ice Age rivers. Our blocks are on the leeward and east-facing slope of the hilltop, where they are protected from the forceful Columbia River winds. Phinny Hill consistently ripens red varietal grapes with classical sugar, acid and tannin structures.

Although the 2008 growing season was cooler than average, it offered wines with lower alcohols and ripe tannins. Flowering occurred the week of June 14th, with veraison finishing during a dry summer, with highs only in the 90s. No rain fell in the Horse Heaven Hills from veraison until harvest, which began at 115 days from flowering on October 10th. This length of time for fruit to develop on the vine is equivalent to the finest vintages of Bordeaux cabernet sauvignon. Brix of 24.0°, a pH of 3.5 and total acidity of 6.2, along with brown seeds and color-filled ripe skins in both the syrah and cabernet yielded this classically built wine. The syrah, (which was harvested one day earlier than the cabernet), had one more gram of acid than the cabernet. After destemming and delivering the uncrushed fruit by gravity to Taransaud wooden ferment tanks, we fermented for 21 days on skins allowing generous extract. The free-run wines used for this bottling were barreled in half-new and half-used Taransaud and Bel Air Château barrels for 20 months at which point they were bottled unfiltered. By strict selection of the best lots, our final cellar blend was made from only 50% of the vintage yield.

*Columbia Rediviva* was the name of the ship that Captain Robert Gray sailed up the mouth of the, then unnamed, river while searching for the elusive Northwest Passage in 1792. As the river that connects all of the vineyards we work with at Buty, the Columbia River is a lifeline we honor as the namesake of our *Columbia Rediviva* wine.

Six hundred cases were released September 1st, 2011. Retail for \$50.