



2008 *Rediviva of the Stones*

79% SYRAH & 21% CABERNET SAUVIGNON

WALLA WALLA VALLEY

Rediviva of the Stones grows out of the ancestral cobble-filled riverbed of the Walla Walla River, in the south of the Walla Walla Valley Appellation. Around the globe, stone-filled poor soils like these provide an ideal climate for the syrah and cabernet sauvignon varieties. It is the most special area in which to grow syrah in our region. This vintage is sourced from River Rock Vineyard and LeFore Vineyard, with two clones of syrah, the Tablas Creek clone and the Phelps. At Buty we blend in the cellar only what we find is uniquely balanced for the vintage from our acreage. We do not bottle field blends, which lack vintage sensitivity

To begin our winemaking at Buty, all our fruits are hand harvested and gravity transferred. Harvested on September 30th from LeFore Vineyard, the syrah was ripe at low crop levels in a cool year. The River Rock Vineyard syrah, one kilometer away was harvested a week earlier. The cabernet sauvignon from River Rock Vineyard was harvested October 8th just before the year-ending fall frost. The fruits had generous total organic acids and a natural pH of over 3.7. Our cuvées are whole foods, and are not adjusted in any way with acid or water which would ruin their supple texture, aging and perfume. A natural alcohol of 13.5% was achieved.

We fermented with native yeasts as whole clusters after foot-troding. It was on skins with stems for over two weeks and only free run was used for bottling. Raised on its lees, like our chardonnays, the wine developed palate volume and complexity that is superior to the flavors of smoky new barrels. The wine aged fifteen months in mature wood with only one new French Rhone barrel. Bottled on January 15, 2010, we further aged this wine over one year before release. The traditional bottle aging before sale offers you our wine rested, with full perfume and character.

Rediviva of the Stones offers a silky texture, intense fruit concentration and earthy richness unlike wines from anywhere else in Washington. Layers of brambly fruit, spiced yeast bread and the reserved elegance of roses fill the nose and echo on the smooth palate. Youthful in character now, we are confident this wine will have a long life in your cellar. Decanting is recommended at any age of the wine.

Three hundred sixty-five cases, plus large formats were bottled. Rediviva of the Stones is released March 1st each year, and retails for \$55.