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WALLA WALLA VALLEY

*Peter Canlis*  
SYRAH



ALCOHOL 14% BY VOLUME

PRODUCED AND BOTTLED BY CALEB FOSTER WINES, L.L.C. WALLA WALLA, WA 99362 TEL. 509.527.0901



WWW.BUTYWINERY.COM

*C*aleb Foster and Nina Buty Foster are pleased to join with the Canlis family in presenting Peter Canlis Syrah, a wine that represents the pleasure we've discovered working together as families. We selected a trio of vineyards—Les Collines, Pepper Bridge, and Seven Hills—and crafted a wine to express what we do best: celebrate relationships around the table. Our shared passion for sourcing the best local ingredients birthed and nurtured this wine from harvest to service. We offer it to you as one of Washington's best.

CONTAINS SULFITES

FOR IMMEDIATE RELEASE

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**“The collaborative efforts of Buty Winery and Canlis Restaurant lead to a unique private label wine to be released in fall of 2008”**

WALLA WALLA, WASH. — August 26, 2008 — Buty (pronounced ‘beauty’) Winery and Canlis Restaurant of Seattle announce the upcoming release of a Walla Walla Valley cuvée syrah to honor the restaurant’s founder, the late Peter Canlis. The 2006 syrah, simply called ‘Peter Canlis Syrah,’ will be available exclusively at Canlis beginning October 1st.

Canlis has been recognized for its food and service, as well as for its extensive wine list by Wine Spectator, Wine & Spirits, Gourmet, Santé, Seattle Magazine, James Beard Foundation, New York Times and dozens of others. Two years ago Canlis owners/managers Brian and Mark Canlis and wine director/sommelier Nelson Daquip decided they wanted to offer a proprietary regional wine at the restaurant. Brian, Mark and Nelson approached Buty after Nelson was involved in judging Seattle Magazine’s 2006 Wine of the Year—awarded to Buty’s syrah-based blend, Rediviva of the Stones.

"We wanted to work with a winery that embodied the Canlis ideals and shared our spirit. When we considered, not just the finished product in the bottle, but the process these winemakers go through from start to finish, there was little choice. We're thrilled to be partners in the magic of Buty," says Brian Canlis.

Buty Winery, located in the heart of the Walla Walla Valley in southeastern Washington, was founded by owners/winemakers Caleb Foster and Nina Buty Foster in 2000. The Buty-Fosters have a total of 19 vintages of winemaking experience in Washington, New Zealand and South Africa. Buty’s philosophy is that a wine’s development is a cumulative and artistic process from the land to the table. Their small family approach and dedication to the business was the perfect combination for Canlis.

The collaboration began with vineyard selections prior to harvest in 2006, and continued through tastings of small batches at harvest, in the late fall, and as the wine aged through the winter. In the spring they made blending decisions and carefully hand bottled the wine in early summer. Finally, the winery and restaurant’s respective aesthetics were harmonized in the thoughtfully and carefully designed label.

"When Nelson asked us to make a special cuvée syrah for Canlis I said yes, of course! I knew immediately we should start from the vineyards to design the future wine together. Nelson’s reaction was excitement that we’d really be *making a wine*, not simply blending from barrels or labeling one already made. Since then the shared experience of winemaking has been enriching in many ways. We’ve discovered a lot of common ground in our family businesses and lives and have enjoyed becoming friends," Caleb explained.

"Our grandfather was a visionary. He filled this place with celebration. Naming the wine after him is a nod to his legacy, his joie de vivre, his passion for the very best," stated Mark Canlis.

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*Inspired by a decade of vintages from Washington and overseas, owners Caleb Foster and Nina Buty Foster founded Buty in 2000. An artisan producer located in the Walla Walla Valley appellation in southeastern Washington, Buty creates vineyard designated chardonnay, a crisp white blend and nuanced red blends. Their winemaking and winegrowing philosophy is one of balance, artisanship and enjoyment. Buty’s wines have received such prestigious awards as Food & Wine magazine’s Wine of the Year and Seattle Magazine’s Wine of the Year.*