



2001 *Rediviva of the Stones*
55% SYRAH & 45% CABERNET SAUVIGNON
WALLA WALLA VALLEY

Caleb Foster and Nina Buty Foster are pleased to introduce our long-awaited blend of syrah and cabernet sauvignon – Rediviva. We have been designing this blend since 1999, when we began the initial planning for Buty. Rediviva is to be the volumetric centerpiece of the winery, and it is an exciting blend for Washington State comprised of two intriguing varietals. Buty is the first Washington winery to focus on blends of syrah and cabernet sauvignon.

Rediviva of the Stones is entirely grown in the cobble-filled riverbed of the ancestral Walla Walla River of the southern Walla Walla Valley appellation. This vintage is 100% from Cailloux Vineyard. We blend the cabernet sauvignon and syrah for complexity and balance using only what we need from the acreage. The cobbles provide added heat for the vines and excellent water drainage creating seasonal stress. The syrah excels in this environment. We therefore emphasize syrah's strengths in the blend. Wine from the stones offers a silky texture, intense fruit concentration and richness unlike anywhere else in the Valley. Harvested October 3rd, the syrah and cabernet sauvignon were fully ripe. Natural sugars of 24.5 brix and 23.2 brix respectively made a natural blend of 13.2% alcohol. The wines were fermented on skins for eight days, and basket pressed, with only free-run used. Aged in 30% new French barrels, the remainder mature barrels, we bottled late in the second year on July 9th, 2003. The young wine is suave and bordering on sweet it is so rich. Fruit-centric flavors of marionberry, licorice, black cherry and roses fill the nose and echo on the smooth palate. Although it is quite approachable now, we are confident this wine will have a long life in your cellar.

One hundred eighty one cases were bottled. *Rediviva of the Stones* was released March 1st 2004.