



2002 *Rediviva of the Stones*
86% SYRAH & 14% CABERNET SAUVIGNON
CALLIOUX VINEYARD, WALLA WALLA VALLEY

Rediviva of the Stones grows out of the ancestral cobble-filled riverbed of the Walla Walla River in the southern Walla Walla Valley appellation. Entirely from Cailloux Vineyard, we blend syrah and cabernet sauvignon to produce this wine's complexity and balance. We do not bottle field blends, which lack vintage sensitivity. Instead we blend only what we find is balanced for the vintage from our acreage. Syrah excels here, therefore we emphasize syrah's strengths in this Rediviva blend. The gravelbeds of Walla Walla are the leading area in which to grow Rhone grapes in our region. The cobblestones provide added heat for the vines and excellent water drainage. Around the globe, stone filled poor soils like these provide an ideal climate for Rhone varieties.

Harvested October 12th, the syrah and cabernet sauvignon were perfectly ripe. Sugars of 26 brix and 24 brix respectively made a natural blend of 13.8% alcohol after traditional hand punchdown in open top fermenters. These wines provided generous total organic acids and a naturally high pH of over 3.90, but we do not change the natural pH balance of the wine. Changing the pH with acid additions would ruin its supple texture and its agability. In these gravel beds, we have the vines grow low yields of five pounds per plant, which develops balance of the tannins and concentration of the juices. The wines fermented on skins for over two weeks, and were basket pressed with only free-run used. For several months, we raised our syrah on its lees. As with our chardonnays, lees contact develops a better complexity and is longer lasting than the flavors of lots of smoky new barrels. The wine was aged 16 months in mature French Rhone barrels, of which only a small number were new. After bottling sixteen months later on February 27th, 2004, we further aged this wine a year before release. The traditional bottle aging before sale offers you our wine rested and full of character.

Walla Walla wines from the stones offer a silky texture, intense fruit concentration and earthy richness unlike anywhere else in Washington. This vintage is particularly backward, yet it opens up over several days! The wine is suave and bordering on sweet it is so rich. The perfect 2002 vintage offers generous perfume and extract. Flavors of Blue Mountain marionberry, licorice, marshmallow, black cherry and roses fill the nose and echo on the smooth palate. Aromatically intense with velvety texture and rich as a young wine now, we are confident this wine will have a long life in your cellar. Unfiltered, this will develop a fine, natural sediment and decanting is highly recommended at any age of the wine.

One hundred eighty-five cases were bottled. *Rediviva of the Stones* is released March 1st each year.