



2003 *Rediviva of the Stones*
72% SYRAH & 28% CABERNET SAUVIGNON
CAILLOUX 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 at Buty blend only what we find is balanced for the vintage from our acreage. We do not bottle field blends, which lack vintage sensitivity. Syrah excels in the stones, therefore we emphasize syrah's strengths in this Rediviva blend. The gravelbeds of Walla Walla are the leading area in which to grow Rhone varieties 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 on September 24th, the syrah was ripe and very concentrated yielding 5.5 lbs per plant with classic 99% berry shrivel across our rows. The cabernet sauvignon was harvested October 4th, yielding 5.25 lbs per plant, ripe and not shrived. The cuvees were not adjusted in any way with acid or water. The fruits had generous total organic acids and a natural pH of over 4.10, but we do not change the natural pH balance of the wine with any acid additions. Changing the pH with acid additions would ruin its supple texture, its aging and perfume. A natural alcohol of 14.1% was achieved from 26.7 °brix hydrometer syrah and 23.8 °brix cabernet sauvignon. In open top fermenters we did traditional hand punchdown three times a day. The wines fermented on skins for over two weeks, and only free-run was used. For 11 months, we raised our syrah on its lees. Like our chardonnays, lees contact develops palate complexity and is better than the flavors of smoky new barrels. The wine aged 16 months in mature and one-third new French Rhone barrels. Bottled on April 6th, 2005, we further aged this wine a year. The traditional bottle-aging before sale offers you our wine rested, with full perfume and full of character.

Rediviva of the Stones offers a silky texture, intense fruit concentration and earthy richness unlike wines from anywhere else in Washington. This vintage is particularly ripe and dense, yet it remains fresh and lithe! The wine is suave and bordering on sweet it is so rich. The hot 2003 vintage offers generous extract now with evolving perfume. Flavors of mountain marionberry, licorice, marshmallow, black cherry and roses and oak fill the nose and echo on the smooth palate. 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.

Two hundred thirty-eight cases, plus large formats were bottled. *Rediviva of the Stones* is released March 1st each year.