



2004 *Caballo Blanco*
91% CABERNET FRANC & 9% MERLOT
COLUMBIA VALLEY

Annually we offer a vintage selected blend of cabernet franc and merlot. The nose is full of Washington blueberries, dark chocolate, cedar, and elegant blended complexity with a balanced weight and texture. The youthful cabernet franc dominates the palate with full fruit, beetroot, and plentiful dusty tannins. This 75% Conner Lee Vineyard wine displays the big tannins, which lead the elegant fruit on the palate. The 2004 vintage are like the 1992s to me. They're red in color with aromatic strengths. While the best '92 Washington wines are drinking very well today, these 2004 wines from Buty offer finer texture and fruit purity than the 90's wines. Our 2004s are better wines due to our far more intelligent vineyard management than the previous decade's wines from Washington. Youthful now, the balanced fruit and tannin, will allow this wine to age twenty years or more. Meanwhile decanting is recommended.

The cabernet franc we harvested from both Conner Lee and Champoux Vineyard. Conner Lee's 2000-foot elevation, the growing season is shorter than the Horse Heaven Hills. Conner Lee's strengths lie in its sardy soil and the cold spring and fall nights, which retain natural fruit acids while the hot summer heat ripens the clusters consistently. Seventy miles south in the Horse Heaven Hills, Champoux Vineyard has an outstanding thirty-year history of growing Bordeaux varietals. The merlot was harvested from Spring Creek Vineyard in Yakima Valley.

All our fruits at Buty are hand harvested. The Conner Lee cabernet franc we harvested on October At Conner Lee we grow pounds per plant, less than two bottles per plant, and equivalent to Bordeaux First Growth per hectare harvest limits. The Champoux Vineyard cabernet franc was hand-harvested on September 22nd, at full maturity. The merlot from Spring Creek Vineyard was harvested on September. We macro-oxygenated during ferment in opentop tanks and hand punched down. Basket pressed, the wines finished sugar and malolactic ferment in barrels. Aged entirely in traditional French Bordeaux Chateau barrels, 40% new, for 13 months, the blend was finished and egg-white fined prior to bottling on November 29th, 2004.

One hundred-four cases were bottled. The wine is released March 1st each year.