



2004 *Columbia Rediviva*
58% CABERNET SAUVIGNON & 42% SYRAH
COLUMBIA VALLEY

The *Columbia Rediviva* is the growing centerpiece of Buty. It is an exciting and exotic blend from Washington State comprised of two classic varietals. We were the first Washington winery to focus on blends of cabernet sauvignon and syrah as deluxe wines. We are pleased others are following our lead in pursuing this lovely blend.

Columbia Rediviva is sourced from the Phinny Hill area of the Horse Heaven Hills appellation. Phinny Hill is one of the warmest sites in Washington. Here we can consistently grow wines of full ripeness and textural development. Planted in 1997 in silt-loam soils, the Champoux Vineyard cabernet sauvignon lies above the Columbia River along side Phinny Hill. The 1997 plantings of Block #3 cabernet are the same clone of cabernet as the Old Block #1 and #2 at Champoux Vineyard. The syrah is grown on the hilltop in sandy silt-loam soils which lay above a shallow lense of cobblestones from the pre-Ice Age Columbia River. The Phinny Hill Vineyard on the eastern hillside is developing cabernet and syrah for expansion of the *Columbia Rediviva* in the same microclimate. This assures consistency of character as we evolve and develop this wine.

Harvested by hand on October 10th, the Champoux Vineyard cabernet sauvignon was physiologically ripe at 25.4°brix and pH of 3.55. The syrah was harvested on September 28th at 26.5°brix. The cabernet was fermented on skins for twenty-five days, and the syrah for ten days. We chose one American cooper for the wine and aged it in 45% new barrels until bottling in August 2006. The remaining barrels are mature French oak. Due to winter vine damage from the cold, greater care was provided from pruning to harvest to yield outstanding fruit. Our final cellar blend allowed for a smaller bottling due to stricter selection of the best lots. The nose opens with sweet fruits, brown sugar, and syrah's pepper notes. Exotic flavors of blended fruits fill the palate and follow through the long finish. The naturally firm acids are clean and connect with smooth tannins. In my 15 year experience making Champoux cabernets, they develop their perfume fully by the seventh year of age and remain youthful until twelve years old. We know also this wine will have a long life in your cellar of twenty years or more.

Columbia Rediviva was the name of the ship Captain Robert Gray sailed up the mouth of the then unnamed river while searching for the elusive Northwest Passage in 1792. As it is the river that connects all of the vineyards we work with at Buty, the Columbia River is a lifeline we honor as the namesake of our *Columbia Rediviva* wine.

Two hundred eighty cases were bottled. *Columbia Rediviva* was released September 1, 2007.