



2004 *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. From Cailloux Vineyard and organically grown, we blend syrah with cabernet sauvignon for balance and complexity. 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 cobblestones, therefore we emphasize syrah's strengths in this Rediviva. The cobblestones provide added heat for the microclimate and excellent water drainage. Around the globe, stone filled poor soils like these provide an ideal climate for Rhone varieties, and it is so the leading area in which to grow Rhone varieties in our region.

Hand harvested on September 25th, the syrah was ripe and very concentrated yielding five pounds per plant with classic berry shrivel across our rows. The cabernet sauvignon was harvested October 4th, yielding five pounds per plant, ripe and not shriveled. The cuvées are whole foods, and are not adjusted in any way with acid or water. The fruits had generous total organic acids and a natural pH of over 4.0; 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 27.4°brix hydrometer syrah and 24.8°brix cabernet sauvignon. Fermented by native yeasts, it was on skins for over two weeks, and only free run was used. Raised on its lees, like our chardonnays, the wine developed palate volume and complexity that is superior to the flavors of smoky new barrels. The wine aged fifteen months in mature and only one new French Rhone barrel. Bottled on February 15, 2006, we further aged this wine one year before release. The traditional bottle aging before sale offers you our wine rested, with full perfume and 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 special as few wines were made in 2004 from Walla Walla grapes due to the winter freeze. The canes were buried in the mid fall and thus survived the harsh weather. Layers of licorice, marshmallow, spiced yeast bread and the reserved elegance of roses fill the nose and echo on the smooth palate. Youthful in character now, we are confident this wine will have a long life in your cellar. Decanting is recommended at any age of the wine.

One hundred sixty one cases, plus large formats were bottled. *Rediviva of the Stones* is released March 1st each year.