



2005 *61% Merlot & 39% Cabernet Franc*
COLUMBIA VALLEY

Annually we offer a vintage selected blend of merlot and cabernet franc. The 2005 vintage is an impressive wine with layers of suave tannins, fragrant roses, baking spices, and youthful verve. Youthful now, the balanced fruit and tannin will endow this wine with a long life. We recommend it particularly at three to ten years of age. Decanting is recommended at any age of the wine.

The merlot we harvested from Conner Lee Vineyard and the cabernet franc we harvested from both Conner Lee and Champoux Vineyard. Due to Conner Lee's two thousand foot elevation, the growing season is shorter than the Horse Heaven Hills. Conner Lee's strengths lie in its sandy soil and the cold spring and fall nights, which retain natural fruit acids while the hot summer heat ripens the clusters consistently. This vineyard comprises 80% of the blend. Seventy miles south in the Horse Heaven Hills, Champoux Vineyard has an outstanding thirty year history of growing Bordeaux varietals.

All our fruits at Buty are hand harvested. The merlot from Conner Lee Vineyard was harvested on October 4th. The Conner Lee cabernet franc we harvested on October 18th. At Conner Lee we grew six pounds per plant of merlot and five pounds per plant of cabernet franc. The Champoux Vineyard cabernet franc was harvested by hand on September 23rd, at full maturity and seven pounds per plant. As a final blend, the alcohol is 14.1%. We macro-oxygenated during fermentation in open top tanks and punched down by hand. We used free run only in the wines and finished sugar and malolactic fermentation in barrels. Aged entirely in traditional French Bordeaux Chateau barrels, 50% new, for 16 months, the blend was finished and filtered prior to bottling on February 10, 2007.

Four hundred twenty cases were bottled. The wine is released March 1st each year.