



## 2006 *Champoux Vineyard*

89% CABERNET SAUVIGNON & 11% CABERNET FRANC

HORSE HEAVEN HILLS

Caleb Foster and Nina Buty Foster are pleased to announce our blend of *Champoux Vineyard cabernet sauvignon and cabernet franc*. First planted on the slope of Phinny Hill in 1972, Champoux is amongst the most famous vineyards for cabernet on the west coast. Caleb's winemaking experience since 1991 with Champoux cabernet guides our style of silky texture with a concentrated core.

Champoux's growing season is long in the Horse Heaven Hills offering sweet black fruit and generous acid, making this wine an excellent partner at the table. The violet aromatic signature of Champoux is preserved by our whole grape sorting on new shaker tables. We blend uniquely each year what we find balanced for the vintage. We do not bottle field blends, which lack vintage sensitivity.

To begin our winemaking at Buty, all our fruits are hand harvested. Our fruit is never pumped. It is always gravity transferred. Harvested in sunny, dry weather on October 13th, the cabernet was ripe and very concentrated. The cabernet franc was harvested October 3<sup>rd</sup>. A natural alcohol of 14.5% was achieved from 26.2°brix hydrometer cabernet and 25.2°brix cabernet franc. The fruits had generous total organic acids and a natural 3.6pH. Our wines are whole foods, and we do not adjust them in any way with acid or water. Changing the pH with acid additions would ruin its supple texture, its aging and perfume. Fermented with BM 45 yeast, it was on skins for over two weeks, and only free run was used. Raised on its lees for six months, the wine was aged in new Taransaud Chateau barrels all its life. Bottled on June 30th, 2008, we further aged this wine nine months before release. This bottle aging before sale offers you our wine rested, with full perfume and character.

Buty's Champoux Vineyard red offers a texture of velvet and silk, as well as intense fruit concentration. The aromatics are the greatest we've ever seen in young cabernet. Layers of violets, earth and roasted beet root 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.

Ninety four cases, plus large formats were bottled. *Champoux Vineyard Cabernet Sauvignon & Cabernet Franc* is released March 1<sup>st</sup> each year, and retails for \$55.