



2006 *Peter Canlis Syrah*  
WALLA WALLA VALLEY

Together Buty Winery and Canlis Restaurant of Seattle created Peter Canlis syrah. It symbolizes our common ideals and honors the restaurant's founder, the late Peter Canlis.

Brian and Mark Canlis and Nelson Daquip approached Buty after Nelson was involved in judging Seattle Magazine's 2006 Wine of the Year—awarded to Buty's syrah-based blend, Rediviva of the Stones.

When Nelson asked us to make a special cuvée syrah for Canlis we said yes, of course! We knew immediately we should start from the vineyards to design the future wine together. Nelson's reaction was excitement that we'd really be *making a wine*, not simply blending from barrels or labeling one already made. The shared experience of winemaking enriched the Peter Canlis Syrah through the common ground in our world-views of wine, family businesses and lives. We have enjoyed becoming friends.

Peter Canlis syrah is made from three Walla Walla Valley vineyards. The Les Collines syrah was hand harvested on September 29<sup>th</sup>; Pepper Bridge on October 3<sup>rd</sup>; and Seven Hills on September 14<sup>th</sup>. The syrahs were ripe and very concentrated yielding four to five pounds per plant with classic berry shrivel in each vineyard. The Les Collines syrah, the core of the wine, was foot stomped as whole clusters and underwent native fermentation. Old fashioned body mixing was required yielding the vibrant spicy core of the final blend. Only free run wines were used. The fruits had generous total organic acids and a natural pH of over 4.0. We did not change the natural pH balance of the wine with any acid or water additions. Changing the pH with acid additions would ruin its supple texture, its aging and perfume. A natural alcohol of 14% was achieved from the blend of the three syrahs. Raised on its lees, the wine developed volume and complexity, without using smoky new barrels—which was specifically requested by Canlis' sommeliers. Bottled on December 2, 2007, we further aged this wine an additional year before release.

Layers of licorice, marshmallow, bread yeast and the reserved elegance of roses fill the nose and echo on the smooth palate. Approachable now, this wine will have a long life of ten years or more.

Sixty three cases, plus large formats, were bottled. Peter Canlis syrah was released November 18, 2008, at Canlis Restaurant in Seattle, and is sold at Buty for \$125.