



2006 *Rediviva of the Stones*

53% SYRAH & 47% CABERNET SAUVIGNON

WALLA WALLA VALLEY

Rediviva of the Stones grows out of the ancestral cobble-filled riverbed of the Walla Walla River, in the south of the Walla Walla Valley appellation. 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 the leading area in which to grow Rhone varietals in our region. This vintage is sourced from River Rock Vineyard, and we included two small cuvées of syrah from both Pepper Bridge Vineyard and Seven Hills Vineyard for greater nuance. 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*.

To begin our winemaking at Buty, all our fruits are hand harvested. Thereafter, our fruit is always gravity transferred; we don't own a fruit pump. Harvested on October 3rd from Pepper Bridge Vineyard, the syrah was ripe and very concentrated with classic berry shrivel across our rows. The Seven Hills Vineyard syrah was harvested on September 20th, also shriveled. The cabernet sauvignon from River Rock Vineyard was harvested October 7th, 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 3.7; 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 14.2% was achieved. 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 eighteen months in mature wood and only one new French Rhone barrel. Bottled on March 3, 2008, 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. Layers of brambly fruit, 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.

Ninety five cases, plus large formats were bottled. *Rediviva of the Stones* is released March 1st each year, and retails for \$55.