



2007 *Champoux Vineyard*

80% CABERNET SAUVIGNON & 20% CABERNET FRANC

HORSE HEAVEN HILLS

Caleb Foster and Nina Buty Foster are pleased to release 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 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 18th, the cabernet had especially thick ripe skins. The cabernet franc was harvested October 12th. A natural alcohol of 14.8% was achieved with balanced 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 in July 2009, we further aged this wine eight 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. Intense extracted fruit blends with the aromatics of violets, earth and roasted beet root. These echo on the smooth palate of this big vintage wine. 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 twenty cases, plus large formats were bottled. *Champoux Vineyard Cabernet Sauvignon and Cabernet Franc* is released March 1st each year, and retails for \$55.