



2007 53% *Merlot* & 47% *Cabernet Franc*

COLUMBIA VALLEY

Annually we offer a selected blend of merlot and cabernet franc blended from Conner Lee and Champoux Vineyards. Conner Lee Vineyard's fruit is 70% of the wine offering the elegant, perfumed tones. The vines at Conner Lee are mature at 16 years old. The cabernet franc harvested from Champoux Vineyard is 10 years old. Conner Lee's sandy soils, cold spring and fall nights retain natural fruit acids, while the hot summer heat consistently ripens these fruits. Seventy miles south, Champoux Vineyard's growing season is longer in the Horse Heaven Hills offering sweet black fruit. Both vineyards' consistent high qualities are from modern, sophisticated daily management in the vineyard.

This vintage is unique for its highest potential extract due to the smallest grape sizes we've seen since Caleb started making wine in 1991. The yield was 20% less in the vineyard followed by 20% less yield in gallons per ton. At Conner Lee we grow four pounds per plant or one and a half bottles per plant—equivalent to Bordeaux First Growth harvest yields. At Buty, all our fruits are hand harvested to begin our winemaking. Our fruit is always gravity transferred, we don't own a fruit pump. With our modern shaker tables, we hand sort and deliver whole grapes to the fermenters. This allows us to preserve the natural abundant aromatics. The nose of Northwest marionberries, violets, and cocoa is loaded from attack to finish, aided by a glycerin weight and supple texture. Rich merlot dominates the young palate and compliments the cabernet franc's grip and fragrance. Youthful and accessible now, the intense fruit, balanced oak and tannin, will allow this wine to age ten years or more.

The merlot from Conner Lee was harvested on September 28th measuring 27.0° brix hydrometer, 3.6 pH, and 8.0 g/L organic acid as fresh fruit. The Conner Lee cabernet franc we harvested on October 10th at 24.5° brix hydrometer, 3.5 pH, and 7.0 organic acids. The wine was 16 days on skins, and then went directly to barrels. The Champoux Vineyard cabernet franc was fully mature September 25th measuring 26.5° brix hydrometer, pH 3.6, and 8.0 g/L organic acid as fresh fruit. It fermented 18 days on skins before barrel aging. As a final blend, the alcohol is 14.3%. We aerated during fermentation in open-top tanks with unique proprietary air tools, hand punched down and selected only free run wine to blend. Traditional Taransaud Chateau barrels were selected to match the wine with 60% of them new. The wine was bottled on January 13th, 2009.

Two hundred twenty five cases were bottled along with splits, magnums and larger format bottles. The wine is released March 1st each year for \$40 per bottle.