



## 2010 *Columbia Rediviva*

PHINNY HILL VINEYARD, HORSE HEAVEN HILLS

85% CABERNET SAUVIGNON & 15% SYRAH

**Vineyard:** Our Columbia Rediviva is a rich and sophisticated blend from Washington State comprised of two classic varietals: cabernet sauvignon and syrah. At Buty, we were the first Washington winery to focus on blends of cabernet sauvignon and syrah as deluxe wines. Sourced from vines at Phinny Hill Vineyard, the Columbia Rediviva grows on a historic Washington site—the east face of Phinny Hill by the Columbia River. The cabernet and syrah vines are planted there in silt-loam soils, above free-draining basalt cobblestones from pre-Ice Age rivers. Our blocks are on the leeward and east-facing slope of the hilltop, where they are protected from the forceful Columbia River winds. We sought out this site specifically for producing Columbia Rediviva, and selected all the trellising and pruning design for the cabernet vines, which were certified organic in 2012. The syrah was planted to our choice of clones and trellis system.

**Vintage & Harvest:** A cool, wet spring resulted in a late bud break, and a smaller flowering, lowering yields by approximately 25%. Summer weather was mild, dry and wonderful, with no notable heat events. While 2010 was the coolest vintage in Buty's history, small yields and picture-perfect weather in September and October allowed for great hangtime, excellent ripeness and good preservation of acidity. Our cabernet sauvignon came in on October 12th at 24.3° Brix, with a pH of 3.34. The syrah was picked a week later at 24.5° Brix and a pH of 3.4.

**Winemaking:** After de-stemming, the uncrushed fruit was gravity-transferred to wooden Taransaud fermentation tanks. Both the cabernet sauvignon and syrah were individually fermented for 12 days on the skins allowing for generous extract. Only free-run wine was selected for this bottling, which was made from the finest lots of our Phinny Hill harvest. The wine was aged for 20 months, in 80% French oak and 20% American oak, with 40% of the total being new. It was bottled unfiltered.

**Tasting Notes:** From its amazing density of color and perfumed floral and spice aromatics to its bold structure, this is an exciting wine, and a compelling expression of Phinny Hill Vineyard. Though dominated by rich cabernet notes, the cool 2010 season has underscored the brightness and energy of our Columbia Rediviva. Enticing aromas of violet, cinnamon and nutmeg expand to reveal layers of black currant and lush Bing cherry, with the syrah adding a fresh berry cobbler note. On the palate, firm, well-balanced tannins and excellent acidity provide an almost architectural backbone, and promise a long life. The finish is lengthy and clean, with persistent fruit and flower elements. Alcohol 14.4%.

Two hundred and forty-two cases, including large and small formats, were released September 1, 2013. Retail for \$50.