



2010 58% *Merlot* & 42% *Cabernet Franc*  
COLUMBIA VALLEY

This vintage was sourced from the acclaimed Conner Lee Vineyard with 5% from Champoux Vineyard. Caleb has worked with Conner Lee's phenomenal merlot and cabernet franc since its first harvest in 1994. Conner Lee is a cool site in a warm, sunny region of Washington state. In the eastern Washington desert, the hot summer ripens the fruit, while the diurnal temperatures keep the acids high and the pH low. Buty has bottled its own blend of merlot & cabernet franc since 2000, our inaugural vintage.

Like the yields of Bordeaux First Growth harvests, in a normal year at Conner Lee we grow 30 HL per hectare, equal to two tons per acre or 3.5 pounds per plant. But 2010 was the coolest vintage in thirty years, so we further cut yields in the summer to 20 HL per hectare to ensure fully ripe character for our wine. We harvested our merlot by hand on October 7. Cabernet franc we harvested on October 22 at potential alcohols of 14.3%. We hand-sorted and destemmed with gravity transfer to tank, which allowed us to preserve the fruit's abundant aromatics. We aerated during fermentation in wood tanks for two weeks and selected only free-run wine to blend. Aged 14 months in Taransaud and Bel Air French Château barrels, half of which were new, the wines rested unracked until bottling in December 2011.

This is one of Washington's fabulous wines that though very pretty in its youth, will also be very long lived. It offers clarity and freshness, with enticing aromatics and our signature silky texture. At the same time, this wine is concentrated and round, with fruit-filled notes of Northwest marionberry, ripe plum, cranberry and rose petal, all underscored by a sweet and savory note akin to an oak hardwood fire.

Two hundred and twenty cases were bottled including half bottles, magnums and large-format bottles. This wine is released annually on March 1st, and retails for \$45.