



2010 *Rediviva of the Stones*

65% SYRAH, 31% CABERNET SAUVIGNON, 4% MOURVÈDRE

WALLA WALLA VALLEY

Vineyards: We produced our inaugural Rediviva of the Stones in 2001. This premium pairing of syrah and cabernet sauvignon was the first of its kind in Washington State and continues to set the standard for this blend among the great wineries of the Northwest. The grapes for our 2010 Rediviva of the Stones come predominantly from River Rock Vineyard in the coveted Milton-Freewater cobbles section of the Walla Walla Valley appellation. To further enhance the complexity of this acclaimed blend, for the first time, we also included a small amount of the very best syrah and mourvèdre from our own Rockgarden Estate.

Vintage & Harvest: A cool spring resulted in a late bud break, which was followed by a wonderful, mild summer in the Walla Walla Valley. Not only were there no heat events, the weather was very dry. So, while it was the coolest vintage in Buty's history, we had picture-perfect weather in September and October, which allowed for great hangtime, excellent ripeness and good preservation of acidity. We harvested syrah from River Rock on October 14th and cabernet on October 16th and 21st. Our Rockgarden syrah came in October 16th, with the mourvèdre on October 21st.

Winemaking: Grapes were harvested by hand and hand-sorted on shaker tables, with gravity transfer to tank. As is our style with this wine, the syrahs fermented whole cluster by native yeast for two weeks. The cabernet was destemmed and also fermented with native yeast. The ferments were kept cool, and only free-run wine was used. The lees were excellent, so we aged the wines with them in predominantly neutral puncheons and barrels. Cellaring lasted 14 months, and the wines were blended a month prior to bottling in December of 2011 with an alcohol of 13.7%.

Tasting Notes: 2010 delivered a profound expression of "the stones," showcasing both the savory and sweet elements of great Walla Walla Valley syrah, the high-tone floral perfume of cabernet and the mid-palate weight and game notes of mourvèdre. The nose offers a complex mix of mineral, earth and leather layers, as well as beautiful black cherry, dark raspberry, anise and violet aromas. Though intense, there is a lovely perfumed quality, and uplifting acidity, that lead to a long, rich finish with a mineral and spice core.

Three hundred thirteen cases were bottled including half bottles, magnums and large-format bottles. Rediviva of the Stones is released annually March 1st, and retails for \$60.