



2011 *Columbia Rediviva*

PHINNY HILL VINEYARD, HORSE HEAVEN HILLS

79% CABERNET SAUVIGNON & 21% 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. Columbia Rediviva grows on an 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: While a cold winter and a cool spring helped to keep yields naturally low, we also applied careful pruning and did fruit drops, both to maintain vine balance and to allow the vines to focus on ripening. As a result, we achieved full ripeness and the elimination of all green character. Beautiful weather during harvest allowed us to pick each variety exactly when we wanted, with all of our fruit coming in between October 19th and 21st—one of our latest harvests on record. Our cabernet sauvignon was picked at 24.5° Brix, with a pH of 3.4. The syrah was picked a week later at 24.2° Brix and a pH of 3.6.

Winemaking: After de-stemming, the uncrushed fruit was gravity-transferred to wooden Taransaud fermentation tanks. Both the cabernet sauvignon and syrah were individually fermented. To allow for generous extract, the cabernet spent 17 days on the skins, and the syrah spent 14 days. 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 22 months, in 90% French oak and 10% American oak, with 15% of the total being new. It was bottled unfined.

Tasting Notes: The cool vintage has produced a wine with amazing color and depth, as well as beautiful varietal character and pure fruit notes. Alluring cherry and cream aromas hint at this wine's lush, juicy mouthfeel, where lovely cabernet layers of black cherry, cassis and spice are underscored by the density and richness of the syrah. Hints of wildflowers, licorice, char and spicy mint add nuance, while firm, well-balanced tannins and excellent natural acidity provide an almost architectural backbone, and the promise of long life. Alcohol 14.1%.

Two hundred and seventy-five cases, including large and small formats, were released September 1, 2014. Retail for \$50.