



2011 60% *Sémillon*, 19% *Sauvignon* & 21% *Muscadelle*

COLUMBIA VALLEY

Vineyards:

We developed this classic white blend to showcase the unique strengths of Washington's *sémillon* and *sauvignon blanc*. Beginning in 2007, we further enhanced the blend by including *muscadelle*—Washington's rarest of grapes—an addition that allowed this wine to achieve complete harmony. We grow this wine with a trio of renowned vineyards in our inland desert, each with favorable microclimates for their varieties. Unlike cool-climate vineyards, we keep our grapes fully shaded from the summer sun to achieve a style that balances freshness and natural acidity with richness and silky texture. Planted in 1982 by the Dobson family on the warm Wahluke Slope, we source our *sémillon* from the oldest block of Rosebud Ranch Vineyard. This block grows in sandy soils and benefits from diurnal swings of up to 50 degrees. Planted in 1997, our Spring Creek Vineyard *sauvignon* grows in sandy-loam soils in the eastern Yakima Valley. We get our *muscadelle* from nearby Lonesome Springs Ranch. Lonesome Springs is the only vineyard in Washington producing *muscadelle*, and Buty bottles all of it.

Vintage & Harvest: The 2011 growing year was the coolest and latest of any vintage in 30 years in Washington. There was a late solstice flowering, veraison began in late August and went into September, and ripening occurred four weeks later than normal in late September and October. Despite the coolness of the year, dry weather and the lengthy growing season allowed us to achieve excellent ripeness. At harvest, the vines were healthy, there was no rot, and the grapes were full flavored without green tones. Harvest was cool, dry and unhurried, with good clear weather. Overall, time on the vine was crucial, and the grapes came in with brown seeds throughout all varieties, soft, yellow-green skins, and surprisingly well balanced numbers.

Winemaking: All the juices were handled using techniques designed to preserve the fresh fruit and flower purity of the grapes. Each of these small harvests was sorted by hand at the winery after hand picking and vineyard sorting. The *sémillon* was crushed and cold-soaked on its skins to build Buty's signature weight and power, while the *sauvignon blanc* and *muscadelle* were fermented whole cluster. Fermentations were done by native yeasts in both Nomblot concrete tanks and old Burgundy barrels, with aging on lees to develop richer texture and aroma. The final wine was blended in the spring from our best barrels and tank wine. This blend represents half concrete aging, and half barrel aging. Completing malolactic we balanced acidity and flavors. If stored exceedingly cold, our naturally handled wines may shed acid crystals. It is ideally served at 55°F.

Tasting Notes: From its sun-bright straw yellow color to its massive column of perfumed

aromas, this wine is summer in a glass. Though bright and lively like a riesling, and almost as pungent as gewürztraminer, it is absolutely distinctive. The vibrant bouquet reveals inviting layers of fresh flowers, quince, lemon, star fruit, apricot, peach and lime blossom. In classic Buty style, it is bright on the attack, with rich flavors, a smooth, broad mid-palate and a crisp finish. While natural acidity and mineral tones are a focal point of the 2011 vintage, the acids are never hard, and instead add balance and definition to our deep and rich wine style. As it evolves, it gains both higher and deeper tones, expanding across the whole spectrum of bright to rich. We believe this is our finest vintage of this wine to date.

Sixteen hundred and fifty cases were produced and released September 1, 2012.