



2012 Columbia Rediviva Phinny Hill Vineyard, Horse Heaven Hills 84% Cabernet Sauvignon & 16% 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. The syrah was planted to our choice of clones and trellis system.

Vintage & Harvest: 2012 was an exceptional vintage, providing ideal weather at every stage of development. Spring was cool to temperate, with almost all of the rain falling in May and June. July and August were dry, with beautiful weather and no extreme heat events. In the run-up to harvest we had temperatures in the 65° to 70° range, allowing us to pick each variety exactly when we wanted, with a perfect balance of sugar and acid. The syrah was harvested on September 27th at 24.0° Brix and a pH of 3.53, with the cabernet sauvignon harvested on October 9th and 10th at 25.5° Brix and a pH of 3.47.

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 13 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 100% French oak, with 34% of the total being new. It was bottled unfiltered.

Tasting Notes: 2012 proved to be a particularly spectacular growing season for our beautifully maturing Phinny Hill Vineyard cabernet sauvignon vines. As a result, our 2012 Columbia Rediviva, which has one of the highest percentages of cabernet in this wine's history, offers profound color, depth and structure, with alluring aromas of black cherry, cream and cassis. On the palate, excellent natural acidity adds poise to the lush dark fruit, with layers of raspberry preserves and spice from the syrah providing a lovely counterpoint to the deeper flavors. Alcohol 14.8%.

Four hundred and fifteen cases, including large formats, released September 1, 2015.