



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. Our 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 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, with the syrah 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. Our syrah was picked on September 27th at 24.0° Brix and a pH of 3.5, and our cabernet sauvignon was picked on October 10th at 25.2° Brix, with a pH of 3.5.

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 21 months, in 100% French oak with 34% of the total being new. It was bottled unfined.

Tasting Notes: The picture-perfect 2012 growing season yielded one of the most robust and expansive expressions of our Columbia Rediviva ever. From its voluptuous core of black cherry, cassis and baking spices to its beautiful structure and sophistication, the cabernet takes the lead in the blend, with the syrah adding texture and weight. On the palate, excellent natural acidity adds poise and focus to the lush fruit, with polished tannins and a cobbler-like quality adding to the sumptuous length of the finish. Alcohol 14.8%.

Four hundred and fifteen cases were produced, including large and small formats. Released September 1, 2015. Retail for \$50.