

# BEAST

## 2013 Sphinx Riesling Wallula Vineyard

### Nature of the BEAST

The mercurial nature of our BEAST wines allows us the freedom to explore new varietals, new vineyards and new blends beyond the classic Buty portfolio. Made with a clear vision and voice, these wines have developed their own faithful following. Our Wildebeest and Sphinx are available nationally in fine restaurants and wine shops.

### Lair of the BEAST

Our 2013 BEAST Sphinx Riesling comes from the wilds of Wallula Vineyard, nestled high above the Columbia River. From the river's edge, the property climbs to a peak elevation of almost 1,400 feet. The domain of our Sphinx Riesling is a special biodynamic-certified block in the high reaches of Wallula, where the Missoula floods deposited silt loam soils. Just as sandy soils and a great river have shaped the original Sphinx, our Sphinx Riesling is dramatically affected by the Columbia River, which snakes around Wallula with the water acting as a massive insulator during the day, and providing a cooling effect once the sun goes down.

### Season of the BEAST

Across the board, 2013 was a great vintage, especially for riesling. It was a seasonably warm year, with no extreme heat events. Because Wallula Vineyard is a very cool site, the riesling had plenty of time to ripen, and we were able to achieve phenomenal hangtime, while still preserving its beautiful natural acidity. We harvested our riesling on October 26, at 22° Brix, 3.26 pH and a TA of 0.8.

### Winemaking

All of the grapes for our 2013 Sphinx Riesling were handled as whole clusters to preserve their bright, energetic character. To enhance complexity, 60% of the wine was fermented in stainless steel using an Austrian yeast selection, with the other 40% fermented in neutral French oak using native yeast. The final wine is bone dry with 1.2 g/L of residual sugar, and an alcohol content of 12.8%.

### Notes Upon Encountering the Sphinx

Though this Sphinx is as pure and dry as a cool desert night, beneath its timeless reserve is an oasis of flavors. On the nose, layers of fresh lime, orange blossom and honeysuckle are supported by hints of green apple and spice. The floral and citrus notes continue on the palate, where the flavors are accentuated by lively acidity and a streak of sophisticated minerality.

**Suggested Retail Price: \$25**