



2013 Columbia Rediviva

PHINNY HILL VINEYARD, HORSE HEAVEN HILLS

85% CABERNET SAUVIGNON & 15% 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 cobbles 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: The season began with early springtime heat that yielded extremely small clusters of intensely concentrated fruit. Prior to a big cool down in the last several weeks of the growing season, 2013 was on track to be one of the hottest growing seasons in memory. Plenty of sunshine, and a lack of any significant rain events, allowed us complete control over irrigation, which in turn enabled us to fine-tune crop size and fruit development. Our syrah was picked on October 2 and October 9 at 24.0° Brix and a pH of 3.75, and our cabernet sauvignon was picked between October 14 and October 21 at 24.9° Brix, with a pH of 3.75.

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 manage the tannins, the cabernet spent 21 days on the skins, and the syrah spent 18 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 20 months in 100% French oak barrels, with 37% of the total being new. It was bottled unfined.

Tasting Notes: From its beautiful floral and red fruit aromas to its voluptuous dark berry flavors and its silkiness and structure, this wine shows why we love to blend Phinny Hill cabernet sauvignon and syrah together. While the nose displays layers of perfume, ripe cherry and raspberry jam, on the palate the cabernet sauvignon takes the lead, revealing rich flavors of blackberry and cassis, as well as hints of sweet tobacco leaf, vanilla and toasty oak. Throughout, a lovely streak of natural acidity adds poise and precision to the voluptuous flavors, while carrying the wine to a long, satisfying finish. Alcohol 14.9%.

Three hundred and seventy-five cases were produced, including large and small formats. Released September 1, 2016. Retail for \$50.