



2014 *Columbia Rediviva*

PHINNY HILL VINEYARD, HORSE HEAVEN HILLS

80% CABERNET SAUVIGNON & 20% 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: 2014 delivered abundant spring heat, leading to early budbreak and flowering. To address the heat, which continued through summer, we tailored our irrigation, crop size and shading to the needs of the vineyard. In the run up to harvest, Mother Nature delivered ideal temperate weather, which allowed us to pick exactly when we wished. Our 174 Clone syrah was picked on September 18th at 24.1° Brix and a pH of 3.73 and our Noir Clone syrah was picked September 26th at 24.3° Brix and a pH of 3.79. Our cabernet sauvignon was picked between September 29 and October 2 at 25.1 Brix, with a pH of 3.79.

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 19 days on the skins, and the syrah spent 16 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 19 months in 100% French oak barrels, with 37% of the total being new. It was bottled unfiltered.

Tasting Notes: From its bright red fruit and beautiful floral aromas to its juicy berry flavors and silky texture, this wine shows why we love to blend Phinny Hill cabernet sauvignon and syrah together. While the nose displays layers of perfume, homemade strawberry jam, cranberry and baking spices, on the palate the cabernet sauvignon takes the lead with flavors of black cherry and citrus,

underscored by hints of peat, tea leaves and spicy oak. Throughout it all, a lovely streak of natural acidity adds poise and definition to the rich flavors, carrying this age-worthy wine to lush, focused finish. Alcohol 14.5%.

Three hundred and sixty-five cases were produced, including large and small formats. The wine was released on September 1, 2017, and retails for \$50.