



2015 *Columbia Rediviva*

PHINNY HILL VINEYARD, HORSE HEAVEN HILLS

83% CABERNET SAUVIGNON & 17% 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: 2015 began with a warm February and March, followed by abundant heat from mid-May to late June. To address the early season heat, we tailored our irrigation, crop size and shading to the needs of the vineyard. From July on, the weather returned to seasonal averages, allowing us to fine-tune our viticulture in the run-up to harvest. Though harvest was our earliest ever, thanks to knowledge gained from other warm vintages, the quality of the fruit was exceptional. Our 174 Clone syrah was picked on September 14th at 24.0° Brix and a pH of 3.79 and our Noir Clone syrah was picked September 16th at 23.3° Brix and a pH of 3.79. Our cabernet sauvignon was picked on September 18 and 23 at 25.3 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 17 days on the skins, and the syrah spent 14 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 44% of the total being new. It was bottled unfined.

Tasting Notes: The remarkable quality of the cabernet sauvignon from Phinny Hill in 2015 shines through in this wine, providing beautiful richness and structure that underscores its juicy fruit and spice. Luxurious briar and bramble aromas of

black currant and blackberry rise from the glass, along with hints of sweet sage and toasty oak. On the palate, syrah-driven dark raspberry notes emerge, along with flavors of black cherry, berry cobbler and baking spices, all supported by bright acidity and firm, age-worthy tannins. Alcohol 14.3%.

Three hundred and five cases were produced, including large and small formats. The wine will be released on September 1, 2018, and retails for \$50.