

BEAST

2015 Wildebeest

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 is available nationally in fine restaurants and wine shops.

Lair of the BEAST

A denizen of the Columbia Valley, our 2015 Wildebeest hails from far and wide. 75% of the grapes (cabernet sauvignon, malbec and syrah) come from Phinny Hill Vineyard in the Horse Heaven Hills, with 20% (cabernet franc) sourced from the legendary Conner Lee Vineyard, and 5% (cabernet sauvignon and syrah) from our own Rockgarden Estate in The Rocks District of Milton-Freewater AVA.

Season of the BEAST

2015 began with a very warm February and March, followed by abundant heat from mid-May to late June. To address the early season heat, which spurred the vines to a very early start, we tailored our irrigation, crop size and shading to the needs of the vineyards. 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.

Winemaking

Our 2015 Wildebeest was blended from 42% syrah, 28% cabernet sauvignon, 20% cabernet franc and 10% malbec. Every variety from each individual vineyard was fermented and aged separately for 19 months. To allow Wildebeest to display its native fruit and spice, the barrels were generally older (from two to five years), and included 100% French oak, with 4% new oak overall. The alcohol content is 14.6%.

Notes Upon Encountering the Wildebeest

Offering voluptuous fruit and spice, this wine shows why we love blending Bordeaux and Rhône grapes. Aromas of violet, boysenberry and black raspberry leap from the glass, hinting at this wine's robust character. On the palate, the cabernet sauvignon and cabernet franc provide structure and weight, with the syrah giving the wine its creamy texture and rich fruit. As it evolves, notes of cinnamon, candied ginger and black licorice emerge, supported by lovely acidity that frames the fruit and carries the wine to a long finish.