



2016 *Columbia Rediviva*

PHINNY HILL VINEYARD, HORSE HEAVEN HILLS

79% CABERNET SAUVIGNON & 21% 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 a 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: While the 2016 growing season delivered our fourth year in a row of early budbreak and flowering, a perfectly timed mid-summer cooldown extended the season. This provided the grapes with an ideal amount of hangtime, while preserving the natural acidity that is so integral to our style. Our 174 Clone syrah was picked on September 26th at 23.4° Brix and a pH of 3.8, and our Noir Clone syrah was picked September 29th at 22.8° Brix and a pH of 3.81. Our cabernet sauvignon was picked on September 27th at 24.8° Brix and 3.71 pH, with a second pick on October 1st at 25.2° Brix and a pH of 3.71.

Winemaking: After de-stemming, the uncrushed fruit was gravity-transferred to wooden Taransaud fermentation tanks. All lots of cabernet sauvignon and syrah were individually fermented. To manage the tannins, the cabernet spent 19 days on the skins, and the syrah spent 15 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 unfiltered.

Tasting Notes: The 2016 growing season yielded pristine, perfectly ripe grapes that resulted in a lush and silky expression of our Columbia Rediviva, with beautifully delineated aromas of black cherry, dark plums, sage and dusty earth, as well as oak-inspired hints of French toast and vanilla. On the juicy, mouth-coating palate, layers of cassis, cranberry, cherry, cocoa and cream are

supported by a backbone of firm tannins that add weight and depth to a long, resonant finish. Alcohol 15.1%.

Three hundred and twenty cases were produced, including large and small formats. The wine will be released on September 1, 2019, and retails for \$50.