

BEAST

2016 Wildebeest White Wine

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

Throughout the wilds of Washington State, we have spent years hunting the most elusive of BEASTS. Prized for their uncommon grace and power, these sleek and alluring creatures roam among the vines of legendary Columbia Valley vineyards. Made from a who's who of acclaimed Columbia Valley vineyards, our silky and lushly fruited Wildebeest White Wine is crafted as a blend of 55% chardonnay from Conner Lee Vineyard, 18% sémillon from Boushey Vineyard, 9% sauvignon blanc and 9% muscadelle from Lonesome Spring Ranch, 5% sémillon from Rosebud Ranch, and 4% marsanne from our own Rockgarden Estate.

Season of the BEAST

While the 2016 growing season delivered our fourth year in a row of early budbreak and flowering, a perfectly timed mid-summer cooldown provided ideal hangtime, while preserving the natural acidity that is so integral to our style. Gorgeous clusters of grapes arrived at our winery in pristine condition.

Winemaking

Our 2016 Wildebeest White Wine is a blend of 55% chardonnay, 23% sémillon, 9% sauvignon blanc, 9% muscadelle and 4% marsanne. Each variety from each individual vineyard was fermented and aged separately. To balance richness, complexity and fruit purity, 60% of the wine was fermented in barrel, with the remaining 40% fermented in concrete. No new oak was used and the alcohol content is 13.5%.

Notes Upon Encountering the Wildebeest

Inspired by the beautiful chardonnay and sémillon blends of Australia, this lush and layered wine combines lovely underlying richness and alluring flavors of dark honey, apple streusel and apricot, with sophisticated notes of jasmine, white flowers and Asian pear. On the palate, excellent natural acid and vibrant minerality add poise and precision, while carrying the wine to a long finish with a hint of supple creaminess.