



2017 *Columbia Rediviva*

PHINNY HILL VINEYARD, HORSE HEAVEN HILLS

84% CABERNET SAUVIGNON & 16% 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: Following several early harvests, 2017 offered a return to a more classic Columbia Valley growing season. After a nice wet spring that made for healthy and happy vines, we enjoyed relatively temperate mid-season weather (by Eastern Washington standards) that slowed down ripening. This allowed the grapes to develop beautifully articulated flavors at lower sugars with high natural acidity—all of which we love! Mild weather during harvest let us pick at our leisure, resulting in pristine clusters. Our 174 Clone syrah was picked on September 21st at 23.8° Brix and a pH of 3.63, and our Noir Clone syrah was picked October 12th at 23.7° Brix and a pH of 3.73. Our cabernet sauvignon was harvested on October 13th and 14th at 26.1° Brix and a 3.75 pH.

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, both the cabernet and the syrah spent 17 days on the skins. 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 39% of the total being new. It was bottled unfiltered.

Tasting Notes: The 2017 vintage yielded a beautifully red-fruit-driven expression of Columbia Rediviva, with alluring aromas of black cherry, currant, red raspberry, violet, cinnamon and mocha. On the palate, rich tannins and a lovely

undercurrent of acidity frame flavors of cherry pie, vanilla bean, brambleberry and sarsaparilla, with hints of sweet saddle leather and earthy black truffles adding complexity to the long, resonant finish. Alcohol 14.7%.

Three hundred and fifty-five cases were produced, including large and small formats. The wine retails for \$50.