



The Buty Winery Vineyard Program

Since being founded in 2000, Buty has established one of Washington's most highly regarded vineyard programs. Building on the great relationships the Buty team has formed over the years, this acclaimed vineyard program includes renowned grand-cru-caliber sites like Conner Lee, Boushey and Phinny Hill vineyards. Though each of these sites is distinctive, they share certain important qualities: they all consistently produce beautiful wines year after year (and in some cases have been for decades), they are family-owned vineyards with growers who embrace and support Buty's winemaking vision, and all winegrowing stages of each vineyard are maintained to Buty's specific goals (including pruning, shoot positioning, pre-véraison cluster thinning, and the day and time that the grapes are harvested by hand).

In addition to its grower partners, Buty also has its own organically farmed Rockgarden Estate Vineyard. Planted in Walla Walla Valley's most coveted winegrowing land, Nina Buty waited years to acquire this property.

Rockgarden Estate – Walla Walla Valley

In 2006, after years of searching for the ideal site to establish an estate vineyard, Buty purchased 10 acres of land in the Milton-Freewater Fan region of Walla Walla Valley. For over a hundred years, the Milton-Freewater Fan region has been the valley's most coveted farming land, and over the past two decades it has earned a reputation as the home to Walla Walla Valley's grand cru vineyards. Nina named this vineyard Rockgarden Estate in honor of the famous cobblestones that help to make this section in the southeast part of the valley such renowned winegrowing land. Rockgarden Estate is ideally situated in the highest part of the cobblestones—a small area that is also home to acclaimed vineyards like LeFore and River Rock. Working with viticultural guru Dr. Phil Freese, the Buty team developed Rockgarden with primarily one wine in mind—Rediviva of the Stones. To this end, the vineyard has been densely planted to top clones of Syrah and Cabernet Sauvignon, but also includes Grenache, Mourvèdre, Marsanne and Roussanne. After an extensive three-year certification process, Rockgarden was certified organic by Oregon Tilth on October 15th, 2010.

Phinny Hill Vineyard – Horse Heaven Hills

Buty also works with exceptional estate-grown grapes from a prized 9-acre block of Phinny Hill Vineyard. Farmed by noted winegrower Dick Beightol, Phinny Hill Vineyard is located on the western side of Horse Heaven Hills at the top of a sun-drenched hill overlooking the famed Champoux Vineyard. Buty's section of

Phinny Hill features rare cobble-filled soils, perfect air drainage and generous sunshine—making it perfect for growing world-class Cabernet Sauvignon and Syrah. The site also benefits from the cooling influence of the Columbia River, which helps to preserve acidity in the grapes. Buty farms its estate-grown block of Phinny Hill under an exclusive long-term evergreen contract that allows Buty control over all aspects of the viticulture. Buty sought out this exceptional site specifically for producing Columbia Rediviva, its pioneering blend of Cabernet Sauvignon and Syrah. The Buty team was able to choose all the trellising and pruning design for the Cabernet Sauvignon vines, and custom-planted the Syrah to an ideal selection of clones and rootstock. The 2006 Columbia Rediviva was the inaugural bottling for this estate property. Phinny Hill is farmed 100 percent organically, and will complete the three-year organic certification process in 2012.

Conner Lee – Columbia Valley

Originally planted in the early 1980s, Conner Lee is located at an elevation of approximately 2,000 feet on the plateau of Radar Hill south of Othello, Washington. The site is farmed for the Conner and Lee families by Jerry Bookwalter (of Bookwalter Winery) and Tom Thorsen. Conner Lee Vineyard is a cool vineyard in a warm, sunny region. In the Eastern Washington desert environment, the spring and fall nights can be 50 degrees cooler than the daytime temperatures. The hot summer ripens the fruit, while the diurnal swings and the cooler late-season temperatures keep the acids high and the pH low. Buty's Chardonnay comes primarily from Conner Lee's 1989 block, which was planted as ungrafted vinifera in sandy-silt soils, providing excellent drainage for irrigation control. The Cabernet Franc was planted in 1991, and the Merlot in 1992. While the site is perfect for the varietals grown, the human team is equally important. The attention to detail at Conner Lee in pruning, canopy design and thinning is second-to-none, resulting in exceptional fruit year after year. The Chardonnay from Conner Lee is notable for its beautiful perfumed aromatics, and its marriage of varietal purity and ripeness with dry desert acidity. Grapes from Conner Lee are used to make Buty's Conner Lee Chardonnay and Merlot-Cabernet Franc blend. Conner Lee Vineyard is certified Salmon Safe.

Lonesome Spring – Yakima Valley, Columbia Valley

Located in Yakima Valley on a sloping, south-facing hillside, Lonesome Spring is one of the only vineyards in Washington State with plantings of Muscadelle—all of which goes to Buty. Planted in sand and silt on top of salt rock, this free-draining, 1-acre section of Muscadelle produces an incredible expression of the varietal, offering amazing high-tone floral notes and lovely fruit. Because Yakima Valley is somewhat cooler, and Lonesome Spring has excellent air drainage, Buty's Muscadelle retains wonderful natural acidity. Lonesome Springs is also Buty's source for exceptionally aromatic Sauvignon Blanc. The property is the home ranch of Colin Morrell, who is the viticultural director for Hogue Cellars. Farmed personally by Colin, Lonesome Spring benefits from meticulous vineyard management practices. Buty has been working with Lonesome Springs since 2007, and the Muscadelle and Sauvignon Blanc from the site play a key roles in the winery's Sémillon, Sauvignon Blanc, Muscadelle blend.

Rosebud – Wahluke Slope, Columbia Valley

Rosebud Vineyard was planted in 1982 by Roy Dodson, and today Roy has been joined by a second generation (son Chip and son-in-law Matt), who help to oversee the farming. The vineyard is situated on a south-facing slope, with vines planted in silt and sand soils. Though the daytime temperatures at Rosebud are almost equivalent to Washington's hottest winegrowing region in terms of heat accumulation, diurnal swings of up to 50 degrees help to preserve the acidity and malic in the grapes. Buty is fortunate to work with the sought-after fruit from Rosebud's oldest Sémillon block from the original 1982 plantings. The character of this old-vine Sémillon is unlike any other, balancing richness and brightness, depth and lightness, generosity on the palate in its youth, and the potential for decades of aging. This special fruit is a key element in Buty's Sémillon, Sauvignon Blanc, Muscadelle blend.

Boushey Vineyard – Yakima Valley, Columbia Valley

Boushey Vineyard was originally planted by Washington winegrowing legend Dick Boushey in 1980. Dick is a past "Grower of the Year" honoree by both the Washington Association of Wine Grape Growers and the Washington State Grape Society, so as you would expect, his namesake vineyard is something special. Boushey Vineyard is located on the outskirts of Grandview in the Yakima Valley, in an area that is much cooler than Red Mountain to the east and Wahluke Slope to the north. This makes for a long growing season at Boushey, allowing the fruit to fully develop while retaining excellent natural acidity. While Boushey first earned acclaim for its red varieties, the cool climate has also proven ideal for whites, especially Sémillon. The highest point of Boushey Vineyard reaches an elevation of approximately 1,400 feet, and the soils predominantly consist of silt loam and deposits from the Missoula floods on top of fractured basalt. The coveted Sémillon for Boushey Vineyard is used in Buty's Sémillon, Sauvignon Blanc, Muscadelle blend.