

WINE ENTHUSIAST

M A G A Z I N E

MAY 2008

92 Buty Conner Lee Vineyard Chardonnay Columbia Valley 2006 Concentrated, and textural, this puts bright fruit flavors of apple and pear up front, adding lush caramel from fermenting in Burgundy barrels. Completely noninterventionist, this immaculate wine brings the winery's customary bold aromas into play, following with the crisply defined fruit, rind and barrel notes. The finish is like caramel-dipped apples. —*P.G.*

92 Buty Sémillon & Sauvignon Blanc Columbia Valley 2006 This outstanding Walla Walla boutique has established a track record for consistent improvement, and the white wines are best of show. Once again, this 2006 blend is smooth, round and richly endowed with mixed stone fruits. Lovely aromas build a dense cloud of complex fruit, toast and caramel scents around the glass; once in the mouth the full-bodied fruit takes hold with lychee, peach and stone fruits. Immaculate and persistent, this stunning wine just keeps on coming. —*P.G.*

AUGUST 2007

94 Buty Rediviva of the Stones Walla Walla Valley 2004 This 72% Syrah, 28% Cab Sauvignon blend from the biodynamic Cailloux vineyard, displays characteristic aromas that mix silage, moist earth, resin, green tea and mixed herbal aromatics. The base flavor is meaty, pomegranate, strawberry, and red plum. The Cab adds pleasing mineralogy to the finish. Cellar Candidate. —*P.G.*

92 Buty Merlot & Cabernet Franc Columbia Valley 2005 The final blend was done right before bottling, and this young wine is still knitting itself together. The Cab Franc contributes a lovely, graceful aromatic layer with pretty strawberry and brioche while the Merlot is the dark fruit foundation, with nicely applied cinnamon spice. A floral quality emerges as the wine breathes. —*P.G.*

MARCH 2007

93 Buty Conner Lee Vineyard Chardonnay Columbia Valley 2005 Rich, lush and creamy, this barrel-fermented (in 1-4 year-old Burgundy barrels) Chardonnay has brilliant fruit flavors of apples and white peaches, shot through with butterscotch and caramel. The finish, though not exactly sweet, has a pleasing candy quality. This is distinctive and delicious, never palate-fatiguing, and beautifully balanced. —*P.G.*

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M A G A Z I N E

MARCH 2007

92 Buty Sémillon & Sauvignon Blanc Columbia Valley 2005 This outstanding Bordeaux blanc-style wine is consistent with recent vintages, which is to say very smooth, round, rich and toasty. Still young, it is showing a lot of pretty new oak toast, and somewhat waxy peach and fig fruit. The Sémillon comprises 73% of the blend, within a percentage of the '04, and has been crushed and then fermented and matured in neutral Burgundy barrels. The SB has been tank-fermented. Very tasty, with potential to improve still further over the next couple of years. —*P.G.*

91 Buty Columbia Rediviva Columbia Valley 2003 The grapes—57% Cabernet Sauvignon and 43% Syrah—come from Champoux and Cailloux, and the wine is bursting at the seams with bright berry flavors, quite young and still tart and tight. It needs to be aired out to release the compact, powerful fruit and smooth the tannins, but despite its edgy acidity it shows a bounty of spice, moist earth and ripe tannins balanced against the sweet-tart blackberry juice. —*P.G.*

APRIL 2006

93 Buty Sémillon & Sauvignon Blanc Columbia Valley 2004 Wonderfully ripe, rich and lush with peaches and cream flavors. The Sémillon, which comprises 72% of the blend, is from a warm site on Wahluke Slope. It is fermented and matured in neutral French oak barrels. The Sauvignon Blanc is Yakima Valley fruit, tank-fermented. Exceptionally polished and deeply flavorful, this is one of Washington's very best white Bordeaux-style blends. —*P.G.*

91 Buty Conner Lee Vineyard Chardonnay Columbia Valley 2004 Zelma Long consults with winemaker Caleb Foster, and this beautifully detailed wine shows her distinctive stamp. Barrel fermented in used Burgundy barrels, with no acid or water additions. Lees stirring add creamy, light flavors of butterscotch, balanced against crisp green apple and pink grapefruit. —*P.G.*

91 Buty Columbia Rediviva Columbia Valley 2002 Blends of Cabernet Sauvignon and Syrah are becoming quite fashionable in Washington State. The best percentage seems to be about 60% Cab to 40% Syrah, roughly the blend here, which contrasts the Cab's firm, tannic, lightly herbal character with the tart blueberry and blackberry juiciness of the Syrah. This is still knitting together and should continue to improve for many years. —*P.G.*