We're pulling out our 2000 Champoux Vineyard cabernet sauvignon & cabernet franc blend for you February I<sup>st</sup>. The 2000 vintage wines were made single-vineyard. Grown in the southern Horse Heaven Hills by Phinney Hill, Paul
Champoux and his crew tended these fruits. Expressive of its local origins, we picked the fruits fully ripe, avoiding the bitter-green flavors, and developed the marionberry flavors of Champoux cabernet franc. I find this a classic Champoux cabernet sauvignon based blend with its rich fruit, firm acidity and generous tannins. We continue to work with single vineyards and fruits grown close to one another in a region from which we'll make our wines in the future.

Nature delivered the great 2002 vintage we anticipated from our acreages. While I should be cautious about saying our wines define a great vintage, I taste uncommon power, structure and suppleness of our white and red wines. The 2002 wines are highlights in my eleven year tasting memory of Washington harvests. Our vineyard work this year was well timed with the great 2002 vintage. We tasted with our consultant Zelma Long our '02 chardonnays and I haven't ever tasted a bigger one-year wine improvement than in our Roza Bergé Vineyard and Conner Lee Vineyard chardonnays. We've added co-fermentation of syrah and cabernet sauvignon for our Rediviva this year. These ferments created unpredicted unions we will gladly continue in the future. We will add to these improvements in both the vineyards and cellar in the coming year. Meanwhile, we look forward to sharing these wines with you.



# Red Table Wine

Red Gavle Wine Champoux Dineyard

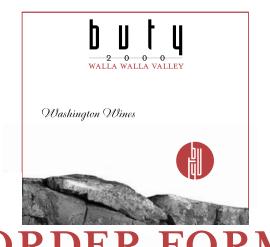
Cabernet Sauvignon & Cabernet Franc

We invite you to join us...



Boutique Washington Winery Showcase
Library Bistro, Seattle, WA
Buty Winemaker Dinner
Shoalwater Restaurant, Seaview, WA
Taste Washington
Chicago, IĽ
Co-Winemaker Dinner
Seastar Restaurant, Bellevue, WA
Co-Winemaker Dinner
Oceanaire Seafood Room, Seattle, WA
Taste Washington
Stadium Exhibition Center, Seattle, WA
New Release Weekend
Walla Walla Valley, WA

Saluté, Caleb Foster & Nina Buty Foster



Please mail, phone, fax, or e.mail your order to us with payment for reservation. By placing an order, you assure us that you are at least 21 years of age, and the person you are directing delivery to is at least 21 years of age. Thank You for Your Order!

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### DELIVERY OPTIONS

I will make an appointment to pick up my wine.
 Please ship it to me at the address below.

### SHIPPING & HANDLING

_	2btl	3btl	6btl	12btl
Pacific NW	\$10	\$12	\$15	\$24
California	\$12	\$15	\$18	\$25
Other Continental States	\$13	\$16	\$20	\$30
Shipping & Handling Subtotal			\$ \$	
Sales tax @ 8% (WA residents only)			\$	

\$

## TOTAL

# METHOD OF PAYMENT

Visa	□MasterCard	Check (enclosed)
Card #		Exp. Date
Signature -		-
Name	G ADDRESS	
Address		<u> </u>
		State ZIP
Phone	E.n	nail
	NG ADDRESS	(if different from above)
Company	Name	
		State ZIP
Phone		
T 509.527.	0901 F 509.527.08	82 info@butywinery.com

T 509.527.0901 F 509.527.0882 info@butywinery.com 535 East Cessna Ave, Walla Walla, WA 99362 W W W . B U T Y W I N E R Y . C O M