

buty winter 2003 newsletter

We're pulling out our 2000 Champoux Vineyard cabernet sauvignon & cabernet franc blend for you February 1st. 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.

Saluté, Caleb Foster & Nina Buty Foster



new releases 2000

*Red Table Wine
Champoux Vineyard*

Cabernet Sauvignon & Cabernet Franc

We invite you to join us...



- Feb. 10, 2003 *Boutique Washington Winery Showcase*
Library Bistro, Seattle, WA
- March 7, 2003 *Buty Winemaker Dinner*
Shoalwater Restaurant, Seaview, WA
- March 3, 2003 *Taste Washington*
Chicago, IL
- March 20, 2003 *Co-Winemaker Dinner*
Seastar Restaurant, Bellevue, WA
- March 21, 2003 *Co-Winemaker Dinner*
Oceanaire Seafood Room, Seattle, WA
- April 6, 2003 *Taste Washington*
Stadium Exhibition Center, Seattle, WA
- May 2-3, 2003 *New Release Weekend*
Walla Walla Valley, WA



ORDER FORM

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!

BUTY WINES

	Qty.	Bottle Price	Total
2001 CHARDONNAY <i>Roza Bergé Vineyard</i> YAKIMA VALLEY	_____	\$25.00/750mL	\$_____
2001 CHARDONNAY <i>Gonner Lee Vineyard</i> COLUMBIA VALLEY	_____	\$25.00/750mL	\$_____
2000 RED TABLE WINE <i>Champoux Vineyard</i> COLUMBIA VALLEY	_____	\$18.00/375mL	\$_____
	_____	\$35.00/750mL	\$_____

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 _____

BILLING ADDRESS

Name _____
 Address _____
 City _____ State _____ ZIP _____
 Phone _____ E.mail _____

SHIPPING ADDRESS (if different from above)

Name _____
 Company Name _____
 Address _____
 City _____ State _____ ZIP _____
 Phone _____