

At Buty this spring and summer, we have reached further than ever before in our vineyard acreage management. The annual changes we are making in the vineyards hold huge anticipation for our 2002 wines. Now, we're in the downhill stretch to harvest. Verasion is completing in the coolest vineyards and sugars are noticeable in the early sites. Our vineyard holdings are in good position after July green-cluster thinning and the final cluster thinning done this week at verasion. Like a foot race, we had to get ahead early to prepare the fruit to ripen with the high qualities we need. These coming weeks are formative. Should we have continued good weather, with smaller grapes on smaller clusters due to early July 110° heat stress, I anticipate a truly great harvest on our acreages.

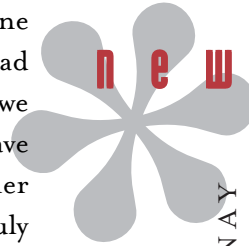
These 2001 wines are a quality stride forward for us. Our chardonnay developed in many stylistic directions with our consultant, Zelma Long's, help last year. We are focusing on the vineyards' fruits and every stage of cellar aging. With Zelma, we will continue to improve the intensity of fruit expression, all around complexity, and longevity of our wines. Together, we aim for very high benchmark goals.

2001 was a better vintage than 2000 for us. Last year we harvested two different and lovely chardonnays—the **Roza Bergé Vineyard** and the **Conner Lee Vineyard**. The Roza Bergé Vineyard's two acres of chardonnay were harvested on Oct 9th, from the cool Yakima Valley. Physiologically mature at 22.2 brix, the unique Wente clone fruit characters remain forward backed by sweet lees and mild oak spices from mature cooperage. I find this wine the more silky and approachable today of the two.

Due to the very warm August and September days, Conner Lee's chardonnay ripened by September 24th. Crisp acidity and generous alcohol build texture around the forward fruits of this wine. Enjoyable now, it continues to develop in complexity with spicy, bready character from barrel aging on yeast lees. Both of these wines will continue to develop for 2 to 3 years.

We look forward to sharing our wines with you, and hope to see you in Walla Walla soon.

Saluté, Caleb Foster & Nina Buty Foster



CHARDONNAY

releases
2001

*Roza Bergé Vineyard
Conner Lee Vineyard*



We invite you to join us...



- Sept. 15, 2000 *Cascadia "Feast in the Fields"*
Full Circle Farm, Carnation, WA
- Nov. 2-3, 2002 *Walla Walla Valley Wine Auction*
Marcus Whitman Hotel, Walla Walla, WA
- Dec. 7-8, 2002 *Holiday Barrel Tasting Weekend*
Walla Walla Valley
- March 7, 2003 *Shoalwater Buty Winemaker Dinner*
Seaview, 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.

BUTY WINES

	Qty.	Bottle Price	Total
2001 CHARDONNAY <i>Roza Bergé Vineyard</i> YAKIMA VALLEY	_____	\$13.00/375mL	\$ _____
	_____	\$25.00/750mL	\$ _____
2001 CHARDONNAY <i>Conner Lee Vineyard</i> COLUMBIA VALLEY	_____	\$13.00/375mL	\$ _____
	_____	\$25.00/750mL	\$ _____

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 _____