

2005 Old Hill Ranch Cabernet Sauvignon

About Bucklin:

Bucklin was founded by the four Bucklin Siblings, Arden, Kate, Ted and Will. In addition to farming the historic Old Hill Ranch, the family owns the adjacent Oak Hill Farm where they produce and sell over 250 varieties of flowers, fruits and vegetables. In the year 2000 they decided to further complicate their lives by starting a winery. Both the viticulture and winemaking are managed by Will Bucklin the former winemaker for King Estate. Bucklin produces approximately 1,800 cases annually.

Established in 1852 near the town of Glen Ellen, Old Hill Ranch is one of California's Oldest vineyards. The six-acre block of Cabernet Sauvignon, a relative newcomer to the vineyard, was planted on Old Hill in 1983. This Cabernet block was planted by our neighbor Bruce Cohn who leased the vineyard until 2004. The vineyard is planted in the old California style with wide spacing on a terraced hillside in what is often referred to as the "banana belt" of Sonoma Valley. The vineyard is certified organic.

If there was one characteristic that defined the 2005 vintage, it was the huge yields. The early warm spring coupled with the preceding wet winter produced a record crop in California. The Old Hill Cabernet was no exception and we were dropping fruit on the ground from flowering up until harvest. The Fall weather was typical and the ripening season was perfect with cool morning fog followed by warm afternoons.

100% Cabernet Sauvignon, these grapes were harvested on October 12th, 2005. Utilizing indigenous yeast the fermentation was relatively cool and long, lasting two weeks. During the initial phase of fermentation the must was punched down and during the active phase we pumped over. The wine was aged in 100% Saury French oak (90% new) for 20 months. The wine is bottled unfiltered with minimal sulfites and then bottle aged 3 months prior to release.

Except that the ancient Zinfandel vines and the Cabernet Sauvignon vines on Old Hill are adjacent they couldn't be more different in terms of vineyard site. Yet both wines have the familiar elements of the terrior of this vineyard. There is the ever present but subtle notes of what we call "Old Hill mint-licorice-anise spice" within the framework of black cherries, currants and chocolate aromas. It is a richly textured wine with ripe flavors of blackberries and raspberries with slight earthy notes of cedar, anise and vanilla oak spice.

VINEYARD; Old Hill Ranch
VINTAGE; 2005 **HARVEST DATE;** October 12th, 2005 **TONS / ACRE;** 2.0
BLEND; 100% Cabernet Sauvignon
HARVEST BRIX; 24.6° **HARVEST TA;** 0.72
HARVEST PH; 3.37
VINIFICATION; Indigenous yeast, stainless steel fermented, aged 20 months in French oak, 90% new.
BOTTLING DATE; May 2007
BOTTLING TA; 0.68 **ALCOHOL;** 14.55%
BOTTLING PH; 3.51 **WINEMAKER;** Will Bucklin **CASES PRODUCED;** 294.
RETAIL PRICE; \$30