



One vineyard in all three appellations; Sonoma Valley, Napa Valley, and Mt. Veeder ?

Aptly named, Bald Mountain Ranch straddles the Mayacamas mountain range that divides Napa and Sonoma Valleys. The 35 acre terraced vineyard ranges in elevation from 1900 and 2100 feet and is within three viticultural appellations; Sonoma Valley, Napa Valley, and Mt. Veeder. The dry-farmed vines are on St George rootstock, which is effective at mining water during the dry growing season. Both night and day temperatures tend to be lower than in the valley with the caveat that when the valley is fogged in, the vineyard is often clear and sunny.

If there is only one characteristic that defines a vintage in 2005 it was the huge yields. The early warm spring coupled with the preceding wet winter produced a record crop in California. The Bald Mtn. Ranch seemed an exception, and yields were only slightly higher at 3 tons per acre. The Fall weather was cool and the ripening season was very long at 1800 ft. The vines were harvested on October 20th.

The grapes were fermented in 3/4 ton small lots. The fermentations were relatively very cool and long, almost four weeks. The long fermentations were a result of using native yeast and fermenting outdoors in late October and early November when the weather is cool. We bottled in May 2005 after aging in French oak barrels (45 % new) for 20 months. Winemaking techniques were very gentle utilizing gravity, minimal sulfites, and no filtrations.

Our 2005 Bald Mountain Syrah is deep purple in color and very intense in aromas. Blackberries raspberries and vanilla spice are dominant but there are also more subtle notes of fresh moist soil (the gardeners among us will relate) and chocolate spice in the background. The flavors are intense too, with sweet plums, cherries, vanilla spice and ripe lingering tannins on the finish.

VINEYARD; Bald Mountain Ranch
VINTAGE; 2005 **HARVEST DATE;** October 20th, 2005 **TONS / ACRE** 3.0

BLEND; 100% Syrah

HARVEST BRIX; 25.0°. **HARVEST TA;** 0.48.

HARVEST PH; 3.81

VINIFICATION; Indigenous yeast, cool fermentation in small 3/4 ton fermentation bins, aged 20 months in French oak, 45% new.

BOTTLING DATE; May 16TH 2007

BOTTLING TA; 0.68 **BOTTLING PH ;** 3.81

ALCOHOL; 14.65%.

WINEMAKER; Will Bucklin

CASES PRODUCED; 294

RETAIL PRICE; \$30

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.

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