

BUCKLIN

OLD HILL RANCH ZINFANDEL

VINTAGE 2005 • SONOMA VALLEY

VINEYARD ESTABLISHED 1885

ALC. 15.4% BY VOL.

*CERTIFIED ORGANIC
ANCIENT VINE
DRY-FARMED
FIELD-BLEND*

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.

footnotes;

1,5. Charles Sullivan, Zinfandel: A History of a Grape and its Wine, 2003

2. Old Hill was replanted in the 1880's due to phylloxera

3. Irving McKee, Historic Sonoma County Winery Wine Growers, 1947

4. George Vierra, Zinfandel, Primitivo, Crljenak Kašteljanski and Black St. Peters, too?, 2005

Old Hill Ranch was established in 1852 and stands today as Sonoma's oldest vineyard^{1, 2}. Founded by William McPherson Hill; the first viticulturist to import non-Mission grapes into Sonoma³. In 1860 Hill was cultivating a grape variety he called Black St. Peters which he later determined to be Zinfandel⁴. It was the 1866 vintage from these vines that produced the worlds first really famous Zinfandel⁵.

Today, with the major exception of the invention of the diesel tractor engine, Old Hill Ranch is farmed much the same as it was during its youth. The vineyard is still dry-farmed, and these thirsty old vines eke out an average yield of 1.5 tons per acre. It is still a field-blend with over two dozen grape varieties which are all blended into our Bucklin Old Hill Ranch Zinfandel, and the vineyard is farmed without the use of modern chemicals and fertilizers.

The 2005 yields through out Sonoma were huge, requiring growers to drop fruit. Old Hill yields were above average at 1.7 tons per acre and the vines were balanced with the low vigor typical of old vines. The summer was long and slightly cooler than normal with foggy mornings and warm afternoons. On August 22nd I wrote in my farming journal "Verasion almost complete. Weather cool at night and warm during the day maxing at 85 degrees. Perfect!"

The grapes were harvested on two separate dates; Sept. 26th and Oct. 3rd. The Zinfandel, Petite Sirah and Mourvedre, the early ripeners, are picked and fermented separately from the other mixed varieties which are harvested later. The fermentations were relatively cool and long, a result of using native yeast and harvesting the fruit very ripe. Pressing occurred after three weeks on the skins. The two lots were blended at the first racking in March and then bottled in May of '07 after aging in French oak barrels (40% new) for 20 months. Winemaking techniques, including bottling, were very gentle utilizing gravity, minimal sulfites, and no filtrations.

The color of our signature Old Hill Zin is dark purple and the aromas are wonderfully complex. There is an impressive array of sweet cherries, blackberries, plums and earthy "old hill" spice that lend structure and depth. The French oak contributes toast and vanilla aromas while enhancing the ripe grape tannins on the finish. Follow the evolution of this wine in your glass as it opens up or decant if you are in a hurry. The wine will reach its peak maturity in 7 - 10 years.

VINEYARD; Ancient vines on Old Hill Ranch
VINTAGE; 2005 **HARVEST DATE;** Sept. 26th & Oct. 3rd **TONS / ACRE;** 1.7 **BLEND;** Zinfandel, Grenache, Alicante Bouschet, Petite Sirah, & more than 20 other varieties.

HARVEST BRIX; 27.6 **HARVEST TA;** 0.62
HARVEST PH; 3.62 **VINIFICATION;** Two fermentations, blending in March, native yeast, 20 months barrel aging in 40% new French Saury oak, no filtration.

BOTTLING DATE; May 16, 2007

BOTTLING TA; 0.62 **BOTTLING PH;** 3.70
ALCOHOL; 15.4% **WINEMAKER;** Will Bucklin

CASES PRODUCED; 766

SUGGESTED RETAIL; \$34

8 OLD HILL RANCH ROAD, GLEN ELLEN, CALIFORNIA 95442

t (707) 933 1726 f (707) 938 9169 c (707) 688 0080 www.buckZin.com kin@buckZin.com