

**iBAMBINO!**  
Formally known as ...  
"Mixed Blacks"  
A young vine version of our  
ancient vine Old Hill Zin

Established in 1852 near the town of Glen Ellen, Old Hill Ranch is one of California's oldest vineyards. Our "Bambino" comes from a 10-acre block we planted on Old Hill in 1998. This young vine field-blend is patterned after the ancinet vine field-blend for which Old Hill is known. The wine is a blend of at least a dozen grape varieties - principally Zinfandel, but also Petite Sirah, Alicante Bouchet and Grenache to name a few - and the vineyard is certified organic.

The 2006 vintage started off with an unseasonably cold and wet Spring. This delayed just about everything. Bud break, was about a month late but when spring sprung the weather warmed and the vines set a normal crop. The rest of the growing season was quite lovely with the exception of one major heat wave in June with 116 degree heat over two days that clearly stressed the young vines (the ancinet vines seemed unphased by the heat.) The delay of bud break resulted in a later than normal harvest on October 2nd.

All the 14 different grape varieties were harvested on the same date and co-fermented in 4 ton stainless steel fermentors. The fermentations were relatively cool and long, a result of using indigenous yeast and harvesting the fruit ripe. Pressing occurred after 16 days on the skins. The wine was bottled August 14th 2007 after aging in American oak barrels (33 % new) for 10 months. Winemaking techniques were very gentle utilizing gravity, minimal sulfites, and no filtrations.

Our 2006 Bambino is deep purple in color and very intense in aromas. The fruit component is bright with bright blackberry / raspberry fruit aromas and nutmeg / cinnamon spice. The flavors are intense too, with blackberries, cherries, and vanilla spice. The tannins are big but ripe and mouth watering on the finish. As compared to our ancient vine Old Hill Zin, the Bambino is brighter and more fruit forward, where as the ancient vines tend to produce wines with more complexity and depth.

**VINEYARD; Old Hill Ranch**  
**VINTAGE; 2006 HARVEST DATE; October 2nd TONS / ACRE 2.5**  
**BLEND; 75% Zinfandel, 10% Petite Sirah, 10% Alicante Bouchet, and 5% mixed varieties. HARVEST BRIX; 25.2°.**  
**HARVEST TA; 0.58. HARVEST PH; 3.44**  
**VINIFICATION; Indigenous yeast, cool fermentation in stainless steel, aged 10 months in American oak, 33% new.**  
**BOTTLING DATE; August 14<sup>TH</sup> 2007**  
**BOTTLING TA; 0.68 BOTTLING PH ; 3.81**  
**ALCOHOL; 14.6%. WINEMAKER; Will Bucklin CASES PRODUCED; 545**  
**RETAIL PRICE; \$24**

*About Bucklin:*

*Bucklin winery 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 1,800 cases annually.*