

BUCKLIN

COMPAGNI PORTIS VINEYARD
GEWÜRZTRAMINER

VINTAGE 2006 • SONOMA VALLEY

VINEYARD ESTABLISHED 1952

ALC. 13.5% BY VOL.

Compagni Portis Gewurz; old-vine, dry-farmed, field blend from organic grapes.



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 20 00 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.

Compagni Portis Vineyard is located across from the Bartholomew Park winery in the heart of Sonoma's historic viticultural district. Originally the vineyard was part of Buena Vista Vineyards where Agoston Haraszthy planted the varieties that he had brought back from Europe in the 1860s. Not unlike the Old Hill Ranch, Compagni Portis Vineyard has all the elements that we believe create distinctive wines. The vines are over 50 years old, old enough that the wisdom of age has replaced the vigor of youth and it is dry-farmed. Also Compagni Portis it is a field blend that includes about 10% Trousseau Gris and it is farmed using organic techniques.

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 large crop producing almost twice the previous years (to a whopping 2.2 tons per acre!) 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. The old vines came through the blistering heat in fine shape,

Perhaps the biggest challenge in making a dry-style Gewürztraminer is preventing the natural bitterness of the grape from dominating the mouth-feel. To minimize the bitterness the grapes were pressed very lightly (the bitterness is in the skins) and no sulfites we added to the juice allowing any bitter compounds to oxidize. Fermentation started in Stainless Steel tanks and finished in neutral French barrels where it was left on the lees (stirred) for eight months before bottling.

The wine, although distinctly characteristic of Gewürztraminer, is more subtle and austere than one might expect from this grape. Aromas of tropical fruits, rose blossoms, and apricot fruit dominate with a subtle background of spicy Gewurztraminer aromas. The palate has plenty of tropical fruit flavors with a lingering spicy finish. The acidity is firm but not overpowering and there is the slightest hint of sweetness on the finish. Perfect hot weather wine - serve well chilled.

VINEYARD; Compagni Portis **VINTAGE;** 2006
HARVEST DATE; September 19
TONS / ACRE; 2.2 **BLEND;** 90% Gewurztraminer
10% Trousseau Gris **HARVEST BRIX;** 23.6°
HARVEST TA; 0.72 **HARVEST BRIX;** 3.27
VINIFICATION; Stainless steel fermented, aged
sur lees in old French barrels **BOTTLING**
DATE; May 16TH 2007 **BOTTLING TA;** 0.62.
BOTTLING PH; 3.33 **RESIDUAL SUGAR;** 0.45%
ALCOHOL; 13.6% **WINEMAKER;** Will
Bucklin **CASES PRODUCED;** 588 **RETAIL**
PRICE; \$20

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