

# BUCKLIN

CABERNET SAUVIGNON

VINTAGE 2008 • SONOMA VALLEY

OLD HILL RANCH VINEYARD

ALC. 14.2% BY VOL.

*Planted in 1982 with wide rows and a single wire trellis this relatively old vineyard produces wines that harken back to the leaner California Cabs of the 1970's and 80's.*



*About Bucklin:*

*Bucklin winery was founded in 2000 by the four Bucklin siblings, Arden, Kate, Ted and Will. Bucklin only produces wine from grapes they grow on their family vineyard; Old Hill Ranch. The viticulture and winemaking are managed by Will Bucklin and the annual production is 1,800 cases.*

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 1982. This Cabernet block was planted by our neighbor Bruce Cohn, who leased the vineyard until 2004. The vines are planted in the old California style of wide spacing on a terraced hillside in what is often referred to as the "banana belt" of Sonoma Valley.

The difficult spring of 2008 defined the entire vintage, according to the press. It was the worst frost season since 1970 and it was also the driest spring ever recorded in Sonoma. However, this was not particularly relevant to our experience here on Old Hill. We missed the frost and we manually reduced yields to compensate for the dry Spring. So while our yields were very low, we harvested very high quality grapes in the fall.

We harvested the Cabernet Sauvignon vineyard on October 10th. The grapes were fermented with indigenous yeast. The fermentation period was relatively cool and long, lasting 17 days. During the initial phase the must was punched down and during the active phase it was pumped over. The wine was aged in 100% new Saury French oak for 22 months. We bottled the wine in July unfiltered and with minimal sulfites.

The 2008 Cab has intense fruit aromas of cherries, currants and plums. There is a modest background of eucalyptus and lavender spice with oak wood and toast aromas. It is a lean-textured wine with ripe flavors of blackberries and raspberries with slight earthy notes and cedar, anise and vanilla oak spice. The big tannins and lean acidity suggest that this wine will benefit greatly from aging.

**VINEYARD;** *Old Hill Ranch Cabernet Sauvignon, organic farming est. 1982 planted on AXR, phylloxera present.*

**VINTAGE;** 2008 **HARVEST DATE;** *October 10th* **TONS / ACRE;** 0.52

**BLEND;** 100% Cabernet Sauvignon  
**HARVEST BRIX;** 25.9° **HARVEST TA;** 0.42  
**HARVEST PH;** 3.71

**VINIFICATION;** *Indigenous yeast, stainless steel fermented, aged 22 months in 100% Saury French Oak - 60 gal barrels.*

**ADDITIONS;** 5.8% H<sub>2</sub>O 0.5 g/l tartaric acid and sulfites.

**BOTTLING DATE;** *July 29th 2010*

**BOTTLING TA;** 0.580 **ALCOHOL;** 14.2%

**BOTTLING PH;** 3.63 **WINEMAKER;** *Will Bucklin* **CASES PRODUCED;** 210.

**RETAIL PRICE;** \$30

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