

BUCKLIN

OLD HILL RANCH GRENACHE

VINTAGE 2009 • SONOMA VALLEY

VINEYARD ESTABLISHED 1885

ALC. 15.2% BY VOL.

We produce three or four barrels of Grenache from grapes that are selectively harvested from the ancient block.

Certified organic grapes - dry-farmed - ancient vine - field-blend



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.

footnotes;

1. 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

The "Hill Ranch" was established in 1852 by William McPherson Hill and stands today as Sonoma's oldest vineyard^{1, 2}. Now named the Old Hill Ranch, this vineyard is known to have been the first planting of non-Mission grapes in Sonoma³. The 12-acre ancient block of vines from which this wine is made was planted in 1885.

Typically the ancient vines were made into one wine - the Old Hill Ranch Zinfandel. But our curiosity got the better of us and we decided to make an ancient vine Grenache. Starting in 2007 we produced a small amount of wine from these selectively harvested vines to see how Old Hill Grenache would taste. We loved it!

The 2009 growing season started about one week earlier than average and Grenache, being one of the earliest varieties to break bud, was exposed to a nip of frost. The summer was mild except for a weekend heat spell on August 20th. Harvest started well over a month later on October 9th, 3 days before it rained four inches. Given the early bud-break and the late harvest it was one of the longest growing seasons we have seen.

We harvested the Grenache and the Mixed Blacks on October 9th and 10th. The grapes were fermented in bins and upright new french oak barrels with their heads removed. Fermentations were relatively cool and long, a result of using indigenous yeast and harvesting the fruit ripe. Pressing occurred after 10 days on the skins. The wine was bottled January 2011 after 15 months aging in older French oak barrels. Winemaking techniques were gentle utilizing minimal sulfites and no filtrations.

The 2009 Grenache has beautiful and intense fruit aromas of cherries and raspberries. The fruit component is quite dominant but there is still some Old Hill lavender spice. The texture is ripe and juicy with a lingering finish.

VINEYARD; *Old Hill Ranch - certified organic - ancient vines - dry farmed - field blend.*

VINTAGE; 2009 **HARVEST DATE;** *Oct. 9th and 10th*

TONS / ACRE *low*

BLEND; *80% Grenache and 20% Mixed-Blacks*

AVERAGE HARVEST BRIX; *26.0°.*

HARVEST TA; *0.41. HARVEST PH;* *3.75*

VINIFICATION; *Indigenous yeast, aged 16 months used French Oak*

ADDITIONS: *6% H2O, 0.75 g/l tartaric acid, sulfites.*

BOTTLING DATE; *Jan 13th 2011*

BOTTLING TA; *0.56 BOTTLING PH ;* *3.66*

ALCOHOL; *15.2%. WINEMAKER;* *Will Bucklin CASES PRODUCED;* *97 cases*

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