

2012 Buck Hill Zinfandel

Harvest date: 10-8-12

Acid: 6.8 g/L

pH: 3.59

Aging: 15 months in 4 year old French oak

Fermentation: 100% destemmed, 23 days on the skins

Bottling date: 1-10-14

Alcohol: 13.2%

The 2012 Buck Hill Zinfandel is Sandler's sixth vintage from Randy Apel's four acre vineyard in the Rincon Valley area of Santa Rosa. It was an abundant crop throughout the growing season, so Randy had to thin it down multiple times. The resulting wine is on the more elegant side of Zinfandel, with bright raspberry aromas and flavors, surprisingly high acidity and low alcohol. Expect the '12 Buck Hill to open up toward the end of 2014 and drink well through 2018.

